

euro

P r i x F i x e

2 courses \$35

3 courses \$45

Enjoy a glass of Mumm Cordon Rouge for \$15



Sustainable Manaki whitebait omelette, brioche, whipped lemon brown butter

Grass-fed beef tartare, soft and cured egg, focaccia toasts

Freshly made ricotta, pickled and raw market vegetables, toasted grains



Slow-cooked lamb shoulder, hand cut pappardelle, toasted almond

Market fish, grilled squid, capers, heirloom tomato, chilli, shaved fennel

Risotto 'primavera', zucchini, spring herbs, smoked feta, slow egg



Roasted banana ice cream 'sundae',
peanut butter mousse, chocolate brownie, salted caramel rice bubbles

Valrhona chocolate and tamarillo,
ganache, mango curd, tamarillo puree and sorbet