

9 JULY 2020 | 11 JULY 2020

# DINNER MENU

2 COURSES \$65 | 3 COURSES \$75

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## TO START

Complimentary Artisan canapé flight and daily baked breads

## ENTRÉES

Goat's cheese soufflé with spinach, parmesan and cherry tomatoes

Grilled cauliflower with chermoula, cucumber yoghurt, spice roasted almonds and chickpeas, coriander, mint and cress

Chicken pâté with pinot jelly, toast, cucumber pickle

## MAINS

Market fish, Thai coconut broth with squid, prawns, cherry tomatoes and mushroom, fragrant herbs

Grilled beef ribeye, kumara crisps, caramelized onion and cress, Café de Paris butter, jus

Wild tahr pie, parsnip puree, glazed baby vegetables, jus

Potato gnocchi with wild mushrooms, truffle butter, rocket and parmesan

## DESSERTS

Chocolate terrine with hokey pokey, raspberry, Pāmu deer milk sorbet

Classic crème brûlée

Ice-cream

*Three scoops served with blow-torced meringue, brandy snap and freeze-dried berries*

This weeks choices:

Sticky date

Vanilla

Gin & Tonic sorbet

## SIDES

Broccolini with almonds \$10

Truffle Mash \$10

Cos salad with white anchovies, egg and pecorino \$10

## CHEESES

*Served with bread wafers, quince paste, cornichons and relish*

Kikorangi blue, Kāpiti NZ 70g \$12

Emmental, Switzerland 70g \$12

Port aged Cheddar, Wiltshire, England 60g \$12

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**ARTISAN**