



Set Menu 1

\$65.00 per person

Optional bread \$2.50 per person

Entrees

Seasonal oysters served with red wine vinegar shallots, butter and bread.

Cream of cauliflower with truffle oil.

Kapiti Kikorangi tortellini with creamed leek, micro green salad,
and walnut froth

Mains

Seared catch of the day on bisque creamed potatoes with lemon dressing.

Mushroom and goat cheese risotto infused with thyme.

Pork sirloin with mustard sauce.

Sides will be served on the table to share

Desserts

Traditional apple tart Tatin with vanilla ice cream and caramel sauce.

Exotic flavoured crème brulees with garnishes.

French style passion fruit, mango and pineapple trifle with coconut tapioca.





Set Menu 2

\$85.00 per person

Selection of bread and dips

Entrees

Seasonal oysters served with red wine vinegar shallots, butter and bread.

Venison tartar with gaufrette potatoes and truffle oil.

Kapiti Kikorangi tortellini with creamed leek, micro green salad,
and walnut froth.

Cream of cauliflower with scampi tail drizzled with crustacean oil.

Mains

Roasted beef fillet with braised beef cheek pie, horseradish froth and mushroom sauce.

Seared snapper fillet on bisque creamed potatoes with smoked eel tortellini and lemon dressing.

Half roasted chicken with thyme and garlic served with sautéed salsify and porcini mushrooms.

Mushroom and goat cheese risotto infused with thyme.

Sides will be served on the table to share

Deserts

Traditional apple tart Tatin with vanilla ice cream and caramel sauce.

Exotic flavoured crème brulees with garnishes.

French style passion fruit, mango and pineapple trifle with coconut tapioca.

Kapiti cheese selection.





Set Menu 3

\$100 per person

Selection of bread and dips

Entrees

Seasonal oysters served with red wine vinegar shallots, butter and bread.

Kapiti Kikorangi tortellini with creamed leek, micro green salad and walnut froth.

Venison tartar with gaufrette potatoes and truffle oil.

Salmon sashimi my way.

Mains

Roasted beef fillet with braised beef cheek pie, horseradish froth and mushroom sauce.

Seared snapper fillet on bisque creamed potatoes with smoked eel tortellini and lemon dressing.

Half roasted chicken with thyme, garlic and butter with sautéed salsify and porcini mushroom.

Seared Moroccan lamb fillet with braised shank stuffed cabbage and light curry froth.

Sides will be served on the table to share

Cheese

French cheese platter

Desserts

Exotic flavoured crème brulees with garnishes.

French style passion fruit, mango and pineapple trifle with coconut tapioca.

3 chocolate flavour pannacotta with their garnishes.

Deconstructed lemon tart with meringue.

