

BUVETTE

BISTRO & WINE BAR

3 course a la carte menu

\$75 per person

— STARTERS —

Sliced to order, paleta iberico de bellota, Scarmozza & pea croquette

Salt crust baked heirloom beetroot, whipped buffalo ricotta, pickled onions, hazelnuts

Grilled split prawns, dashi, garlic & chilli butter

Lime cured silver trevally, broad beans, blood orange, creme fraiche, green chilli

— LARGE PLATES —

Potato & polenta Gnocchi, asparagus, zucchini, peas, chervil

Slow cooked wagyu brisket M+7, celeriac puree, brussel sprouts, beans, bacon jus

Pan fried duck breast, spiced butternut pumpkin puree, shitake mushrooms, soy reduction

Baked Hapuka casserole, squid, Eden mussels, fresh prawns, grilled sourdough

— DESSERTS —

Peat whisky chocolate fondant, peanut & chocolate crumble, smoked bacon ice cream

Umeshu cheese cake, golden lum gelee, lychee sorbet

Selection of local & imported cheese

