

# Valentines day 2022

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\$130pp

## TO START

Te matuku oysters, Champagne mignonette

Puff bread, Taramasalata, chive, lemon zest

Mangonui line caught Kingfish crudo, pomegranate, crème fraîche

Char grilled Golden queen peaches, pistachio pesto, nasturium

Kataifi King prawns, lemon aioli

## MAINS

Pistachio herbed Lamb rack, red wine jus, salt roasted baby beets

Barrel aged fetta, Moroccan sundried olives, tomato

Duck Fat potatoes, garlic, rosemary rock salt

## TO FINISH

Crêpe suzette modern, Orange grand marnier sauce, vanilla bean gelato

