

Valentine's Day

TO START

Te Matuku oysters, Champagne mignonette

ENTREE

Puff bread, taramasalata, chive, lemon zest

Mangonui line caught Kingfish crudo, anchovy essence, Calabrian chilli

Char grilled Golden queen peaches, Stracciatella, pistachio pesto, nasturium

Kataifi King prawns, lemon aioli

MAIN

Pistachio herbed lamb rack, red wine jus, butternut pumpkin

Barrel aged fetta, Moroccan sundried olives, tomato

Duck fat potatoes, garlic, rosemary, rock salt

TO FINISH

Sean's chocolate vacherine, hazlenut gelato

