

# Feasting Menu

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**3-course  
\$130 per person**

## **TO START**

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Line-caught Kingfish crudo, cucumber, melon, mint

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Chorizo, Manchego croquetas

Lamb souvlaki, garlic toum, lemon

Village salad, barrel aged feta, sun drive olives, tomato, cucumber

## **YOUR BIG STUFF**

Bucantini Puttanesca, tomato, capers, olives, anchovy

Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary

## **TO FINISH**

Chocolate bunet (crème caramel), Amaretti

Apple tarte, vanilla bean ice cream



**Please advise staff of any allergies**

# Feasting Menu

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2--course  
\$115 per person

## TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Line caught Kingfish crudo, cucumber, melon, mint

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Chorizo, Manchego croquetas

Lamb souvlaki, garlic toum, lemon

Village salad, barrel aged feta, sun drive olives, tomato, cucumber

## YOUR BIG STUFF

Bucantini Puttanesca, tomato, capers, olives, anchovy

Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives

Waitoa whole roast spatchcock chicken, harissa, romesco, lemon

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary



Please advise staff of any allergies