



Canapés

\$4.50 each

Meat

Duck liver parfait – crostini, citrus marmalade  
Seared peppered beef – pickled beetroot, horseradish  
Potato and short rib croquette – tomato jam  
Confit duck – sour dough, Dijon mustard, pickles

Seafood

Prawn cutlet – bloody mary gel, celery  
Market fish ceviche – coconut, tomato, rock melon  
Squid ink crisp- smoked hapuka parfait, salmon caviar  
Fresh oyster – tomato seed venerate sparkling wine granita

Vegetarian

Profiteroles -goat cheese, fine herbs, apple chutney  
Tomato and strawberry gazpacho- basil oil  
Truffle mushroom risotto - pine nuts, spinach

# Number 5

R e s t a u r a n t

\$80.00 menu

**Maple cured then torched salmon**

beetroot, seed granola, cream sauce, dill oil

or

**Slow roasted carrot**

smoked yoghurt, pumpkin seed pesto, sherry caramel

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**Lamb loin**

salt baked celeriac, leek, parmesan, black garlic

or

**Duck breast**

confit leg wrapped in courgette, parsnip, grapefruit

or

**market fish**

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**Chocolate and orange**

chocolate cremeux, orange sorbet, cocoa crumble

or

**Rhubarb "crumble"**

textures of rhubarb, custard, vanilla and rhubarb ripple ice cream

all mains are served with potatoes, seasonal vegetables and salad

# Number 5

R e s t a u r a n t

\$90.00 menu

**Prawn stuffed baby squid**

roasted fennel, winter tomato and chilli dressing

or

**Waldof ham hock terrine**

apple mustard, celery, walnuts, grapes, bread

or

**Duck liver parfait**

crostini, citrus marmalade, whipped butter

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**Duck breast**

confit leg wrapped in courgette, parsnip, grapefruit

or

**Beef eye fillet**

potato and short rib croquette, confit shallots, mushrooms

or

**Market fish**

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**Coconut sorbet**

winter melon textures, coconut crumble, black sesame

or

**Chocolate and orange**

chocolate cremeux, orange sorbet, cocoa crumble

all mains are served with potatoes, seasonal vegetables and salad



\$100.00 menu

**Pan seared scallops**

chorizo jam, pickled butternut, green apple

or

**Waldof ham hock terrine**

apple mustard, celery, walnuts, grapes, bread

or

**Prawn stuffed baby squid**

roasted fennel, winter tomato and chilli dressing

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**Venison fillet**

braised red cabbage, blue cheese baked potatoes, blackberry

or

**Duck breast**

confit leg wrapped in courgette, parsnip, grapefruit

or

**Market fish**

or

**Beef eye fillet**

potato and short rib croquette, confit shallots, mushrooms

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**Coconut sorbet**

winter melon textures, coconut crumble, black sesame

or

**Chocolate and orange**

chocolate cremeux, orange sorbet, cocoa crumble

or

**Macadamia parfait**

mandarin, raspberry gel, caramelized filo

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petite fours

all mains are served with potatoes, seasonal vegetables and salad