

The logo for Number 5 Restaurant features the words "Number 5" in a large, bold, black script font. Below this, the word "Restaurant" is written in a smaller, black, all-caps sans-serif font, with wide letter spacing.

Canapés

\$4.50 each

Meat

Duck liver parfait – toasted brioche, cherry puree

Seared peppered beef – pickled beetroot, horseradish

Ham hock and cabbage roll – picalilli

Confit duck – Dijon mustard, pickles

Seafood

Prawn cutlet – spiced mayonnaise

Market fish ceviche – tomato, rock melon

Seared scallop – lemon and pumpkin seeds

Fresh oyster – Champagne and citrus jelly

Vegetarian

Whipped ricotta - beetroot and walnut crumble

Tomato and strawberry gazpacho- basil oil

Truffle mushroom risotto - pine nuts, spinach



\$80.00 set menu

duck liver parfait

rhubarb jelly, pistachio, toasted brioche

or

spiced salmon tartare

wasabi mayonnaise, cucumber, avocado puree

beef short rib

whipped potatoes, glazed carrots, jus

or

market fish

or

confit duck leg

miso butternut puree, bok choy, mandarin jus

chocolate mousse

mint ice cream, coconut crumb

or

vanilla rice pudding

brown sugar crumble, rhubarb variations

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$90.00 set menu

chicken and prawn

baby vegetables, mustard, bread

or

spiced salmon tartare

wasabi mayonnaise, cucumber, avocado puree

or

sherry caramelised pork belly

apple, onion, crackling

confit duck leg

miso butternut puree, bok choy, mandarin jus

or

market fish

see waiter

or

beef eye fillet

oxtail and spinach ravioli, mushrooms, whipped béarnaise

apple and feijoa compote

macadamia shortbread, ginger ice cream, crème anglaise

or

vanilla rice pudding

brown sugar crumble, rhubarb variations

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$100.00 set menu

spiced salmon tartare

wasabi mayonnaise, cucumber, avocado puree

or

sherry caramelised pork belly

apple, onion, crackling

or

duck liver parfait

rhubarb jelly, pistachio, toasted brioche

lamb loin

peas, potatoes fondants, caramelized shallots

or

venison fillet

red onion filo pastry, baby kumara, swiss chard, pear

or

market fish

see waiter

or

beef eye fillet

oxtail and spinach ravioli, mushrooms, whipped béarnaise

chocolate mousse

mint ice cream, coconut crumb

or

apple and feijoa compote

macadamia shortbread, ginger ice cream, crème anglaise

or

vanilla rice pudding

brown sugar crumble, rhubarb variations

chocolate truffle