



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

Gin and tonic cured salmon

lime, cucumber, crème fraiche, gin and tonic sorbet

or

Heirloom tomatoes

buffalo mozzarella, melon, basil

Lamb loin

pinenuts gnocchi, caramelised cauliflower, red onion

or

Market fish

or

Pork fillet and belly

carrot, black rice, caramelised onions, black pudding

Strawberry “trifle”

vanilla sponge, brandy, textures of strawberries, custard

or

Chocolate and passionfruit

passionfruit curd and sorbet, chocolate and caramel

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

Duck liver parfait

cherry, hazelnuts, toasted bread
or

Gin and tonic cured salmon

lime, cucumber, crème fraiche, gin and tonic sorbet
Or

Beef tartare

leek mayonnaise, spiced turnip, soy, linseed

Duck breast

crisp duck leg, beetroot, blackberries, goat cheese
or

Beef eye fillet

savoy cabbage, confit potatoes, horseradish emulsion
or

Market fish

Chocolate and passionfruit

passionfruit curd and sorbet, chocolate and caramel
or

Mandarin and black sesame

mandarin parfait, white chocolate, sesame sponge

all mains are served with potatoes, seasonal vegetables and salad

Number 5

R e s t a u r a n t

\$100.00 menu

Asparagus

parmesan, poached egg, pancetta

Or

Beef tartare

leek mayonnaise, spiced turnip, soy, linseed

Or

Scallops

buttermilk, onion petals, broad beans, chorizo

Duck breast

crisp duck leg, beetroot, blackberries, goat cheese

or

Beef eye fillet

savoy cabbage, confit potatoes, horseradish emulsion

or

Venison fillet

pumpkin, green pear, leek

or

Market fish

Chocolate and passionfruit

passionfruit curd and sorbet, chocolate and caramel

or

Mandarin and black sesame

mandarin parfait, white chocolate, sesame sponge

or

Strawberry "trifle"

vanilla sponge, brandy, textures of strawberries, custard

petite fours