

Number 5

Restaurant

\$80.00 menu

chicken liver parfait

orange and thyme, apple preserve, walnuts, bread
or

marinated market fish

coconut yoghurt, orange, pickled mushroom, basil

lamb rump

charred baby onion, swede, spring greens, macadamia puree
or

whole roasted miso eggplant

coriander yoghurt, shitake mushrooms, pine nut and golden raisin dressing
or

market fish

see waiter

coconut parfait

mango sorbet, passion fruit curd, meringue
or

chocolate and olive ganache

chocolate aero, honeycomb, mandarin, miso caramel ice-cream

all mains are served with potatoes, seasonal vegetables

Number 5

R e s t a u r a n t

\$90.00 menu

heirloom tomatoes

tomato tea, burrata, parma ham, torched strawberries
or

chicken liver parfait

orange and thyme, apple preserve, walnuts, bread
or

asparagus

puffed buckwheat, peas, broad beans, buffalo curd

duck breast

duck leg filo, salted cherry, onion molasses, baby kumara, bok choy, sesame and ginger
dressing
or

beef eye fillet

beef short rib, celeriac, balsamic baby onions, New Zealand spinach
jus
or

market fish

see waiter

vanilla panna cotta

textures of strawberry, pistachio praline black sesame tuile
or

coconut parfait

mango sorbet, passion fruit curd, meringue

all mains are served with potatoes, seasonal vegetables



\$100.00 menu

heirloom tomatoes

tomato tea, ricotta dumplings, parma ham, torched strawberries
or

chicken liver parfait

mandarin, thyme, apple puree, walnuts, bread
or

marinated market fish

coconut yoghurt, orange, pickled mushroom, basil sorbet

duck breast

duck leg filo, salted cherry, onion molasses, baby kumara, bok choy, sesame and ginger
dressing
or

beef eye fillet

beef short rib, celeriac, balsamic baby onions, New Zealand spinach
jus
or

market fish

see waiter
or

venison fillet

red cabbage and apple puree, crisp goat cheese, baby beetroot, truffle jus or
or

vanilla panna cotta

textures of strawberry, pistachio praline black sesame tuile
or

coconut parfait

mango sorbet, passion fruit curd, meringue
or

chocolate and olive oil ganache

chocolate aero, honeycomb, mandarin, miso caramel ice-cream

cheese platters

all mains are served with potatoes, seasonal vegetables