



New Zealand Symphony Orchestra pre-show set menu.

\$75pp

Two courses, including a glass of Te Kairanga wine.

TO SHARE

Aro ciabatta, rye & caraway, parmesan & polenta sour dough
onion butter & burnt onion dust
olive black – wairarapa e.v.o.o. & pukara balsamic
white truffle & mushroom mascarpone

MAIN choose from

Market fish

potato pikelet, leek, fennel & pernod fricasse, orange & fennel salad, citrus
reduction

Special reserve

55 day aged eye fillet, gorgonzola rarebit dauphinoise, broccoli purée, madeira
braised shallots, pickled walnuts

additional \$5

Spinach & ricotta gnudi

tomato & white bean puree, vegetarian parmesan, preserved cherry tomatoes,
sage butter (v)

DESSERT choose from

Nectarine tarte tatin

preserved nectarine, caramel, lemon-thyme ice cream, macadamia & roasted
white chocolate

Hazelnut & chocolate delice

chocolate soil & pearls, immigrant's son coffee ice cream

Cheese with falwasser, crostini, quince, fruit

Gorgonzola dolce (Italy), Little River brie (Nelson)