

EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

STARTER

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Le Chevreuil Sauvage "Signature Dish"

46°C Venison Short Loin With Horopito, Kelp, Wild Spinach, Wood-Ear Mushroom,
Juniper Berry Jus, Freeze Dried Raspberries, Pink Pepper Meringue, Dried Figs & Gipsy Bacon

La Coquille Saint-Jacques

Seared Atlantic Scallops, Pea Puree, Carrot Puree, Black Pudding, Cumin Espuma,
Pāua Salt, Tomato, Edamame, Pea Tendril & Flying Fish Caviar

Les Champignons

Grilled King Brown Mushroom, Porcini & Shallot Escabeche, Wilted Silverbeet, Cream Of Charred Cauliflower,
Italian Summer Truffle & Kalamata Olive Tapenade With Quinoa & Truffle Oil

MAIN COURSE

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Le Poisson Du Jour

Catch Of The Day, Confit Garlic & Roast Capsicum Rouille, Buttered Courgette,
Salted Aubergine With Cream Of Bisque & Lot Eight's Sweet Aroma Oil

Le Filet De Bœuf

Prime Angus Beef Fillet, Vine Tomato, Tarragon, Charred Shallot, Pinot Gris,
Trumpet Mushroom, Jus, Lemon Curd & Puff Pastry

Le Risotto Aux Oignons & Truffe Noire

Arborio, Canterbury Périgord Black Truffle, Caramelised Onions & Leek Risotto, Radish,
Chives, Italian Parsley, Buffalo Curd & Kapiti Frantoio

DESSERT

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Petit Fours

Selection Of Sweet Delicacies

Le Chocolat

5 Different Textures Of Dark, Milk & White Chocolate

La Poire Saffranée

Linseed & Date Pudding With Saffron Poached Pear & Coconut Vanilla Sorbet

Table Must Be Vacated By 7:00pm