

GROUP MENU I  
3 COURSES  
\$95 PER PERSON

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STARTER

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WILD VENISON

Smoked Wild Venison Tartare, Courgette & Sauvignon Blanc Escabeche, Lot Eight's Flavour of East Snow, Pink Peppercorn & Horopito Crème Fraiche, Confit Oyster Aioli & Potato Galette

NELSON STRACCIATELLA

ViaVio's Stracciatella, Baby Spinach & Broad Bean Tart with Lot Eight Sweet Aroma Olive Oil Snow, Caramelized Shallots & Black Garlic Tuile

MAIN COURSE

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GREENSTONE CREEK BEEF FILLET

Roasted Greenstone Creek Beef Fillet, Mushroom Duxelles, Foie Gras, Wilted Spinach, Truffle Snow, Reduced Cream, Jus & Carrot Purée

COOK STRAIT

Catch of The Day from Cook Strait, Storm-Shell Gratin, Crispy San Daniel, Lemon, Italian Parsley Salad & Lot Eight's Citrus Oil

KING OYSTER

Grilled King Oyster Mushroom, Clevedon Buffalo Feta, Cauliflower, Crispy Kale, Caramelized Shallots & Radicchio

DESSERT

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LUCID CHOCOLATIER

Wattle Seed & Dark Cacao Sable Breton, Lucid Chocolatier VREA Dome, Old Fashion and Meringue

PĀMU DEER MILK

Pāmu Deer Milk Bavarois, Deer Milk Gelato, Sugar Coral, Freeze Dried Lime, Otaki Honey Comb, Citrus Snow, Parsley Sponge

GROUP MENU 2  
3 COURSES  
\$105 PER PERSON

STARTER

WILD VENISON

Smoked Wild Venison Tartare, Courgette & Sauvignon Blanc Escabeche, Lot Eight's Flavour of East Snow, Pink Peppercorn & Horopito Crème Fraiche, Confit Oyster Aioli & Potato Galette

CANTER VALLEY DUCK

Confit Duck Croustillant, Cream of Spinach, Buttered Savoy Cabbage & Burnt Orange Caramel

NELSON STRACCIATELLA

ViaVio's Stracciatella, Baby Spinach & Broad Bean Tart with Lot Eight Sweet Aroma Olive Oil Snow, Caramelized Shallots & Black Garlic Tuile

MAIN COURSE

GREENSTONE CREEK BEEF FILLET

Roasted Greenstone Creek Beef Fillet, Mushroom Duxelles, Foie Gras, Wilted Spinach, Truffle Snow, Reduced Cream, Jus & Carrot Purée

COASTAL LAMB

Rack of Coastal Lamb, Dark Chocolate & Crushed Pepper Glaze, Horseradish & Parsnip Macaron, Shallots, Cream of Garlic & Jus

COOK STRAIT

Catch of The Day from Cook Strait, Storm-Shell Gratin, Crispy San Daniel, Lemon, Italian Parsley Salad & Lot Eight's Citrus Oil

KING OYSTER

Grilled King Oyster Mushroom, Clevedon Buffalo Feta, Cauliflower, Crispy Kale, Caramelized Shallots & Radicchio

DESSERT

LUCID CHOCOLATIER

Wattle Seed & Dark Cacao Sable Breton, Lucid Chocolatier VREA Dome, Old Fashion and Meringue

PĀMU DEER MILK

Pāmu Deer Milk Bavarois, Deer Milk Gelato, Sugar Coral, Freeze Dried Lime, Otaki Honey Comb, Citrus Snow, Parsley Sponge

STRAWBERRY

NZ Strawberry & Valrhona Inspiration Mousse, Strawberry Compote, Aquafaba Dacquoise & Plant-Base Macaron, Pâte Sucrée