

GROUP MENU I
3 COURSES
\$95 PER PERSON

STARTER

MILK FED LAMB

Dijon & Horopito Rubbed & Charred Milk Fed Lamb Ravioli, Cream Of Porcini & Phoenix Tails
Mushroom, Baby Beets & Turnips

NELSON STRACCIATELLA

Pasta Conchiglioni, Burnt Cauliflower, Port Wine Braised Baby Onions, Wilted Spinach, Carrots
Leaves, Cream Of Garlic, ViaVio's Stracciatella & Lot Eight Sweet Aroma Olive Oil Snow

MAIN COURSE

GREENSTONE CREEK BEEF FILLET

Single Malt Whiskey & Bull Kelp Aged Greenstone Creek Beef Fillet, Café De Paris Butter, Asparagus,
Confit Yolk, Shaved Scallops, Parsnip Purée, Kawa-Kawa & Italian Parsley Oil

COOK STRAIT

Catch Of The Day From Cook Strait, Kiwi Saffron, Mills Bay Mussels, Cloudy Bay Clams, Julienne of
Vegetables With Smoked Paprika & Agria Rouille

TARTE TATIN

Shallot & Thyme Tarte Tatin, Macadamia & Tarragon Feta, Burnt Brown Sugar, Cabernet Sauvignon,
Black Garlic & Nasturtium Caper

DESSERT

LUCID CHOCOLATIER

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

PĀMU DEER MILK

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

GROUP MENU 2
3 COURSES
\$105 PER PERSON

STARTER

MILK FED LAMB

Dijon & Horopito Rubbed & Charred Milk Fed Lamb Ravioli, Cream Of Porcini & Phoenix Tails
Mushroom, Baby Beets & Turnips

NELSON STRACCIATELLA

Pasta Conchiglioni, Burnt Cauliflower, Port Wine Braised Baby Onions, Wilted Spinach, Carrots
Leaves, Cream Of Garlic, ViaVio's Stracciatella & Lot Eight Sweet Aroma Olive Oil Snow

WILD VENISON

Native Herb Crusted Wild Venison Strip-Loin Carpaccio, Courgette & Sauvignon Blanc Escabeche,
Crispy Parsnip & Purple Dawn, Perilla Leaves, Freeze Dried Raspberry, Juniper Berry Jus, Pāmu Deer
Milk Snow, Pink Peppercorn & Horopito Meringue With Pancetta

MAIN COURSE

GREENSTONE CREEK BEEF FILLET

Single Malt Whiskey & Bull Kelp Aged Greenstone Creek Beef Fillet, Café De Paris Butter, Asparagus,
Confit Yolk, Shaved Scallops, Parsnip Purée, Kawa-Kawa & Italian Parsley Oil

CANTER VALLEY DUCK

Pan Roast Canter Valley Duck Breast, Sauce Soubise, Fondant Daikon, Foie Gras, Thyme & Garlic
Marinated Clevedon Buffalo Feta, Raw Golden Beetroots, Baby Leek & Lot Eight's Flavour of Aotearoa

COOK STRAIT

Catch Of The Day From Cook Strait, Kiwi Saffron, Mills Bay Mussels, Cloudy Bay Clams, Julienne of
Vegetables With Smoked Paprika & Agria Rouille

TARTE TATIN

Shallot & Thyme Tarte Tatin, Macadamia & Tarragon Feta, Burnt Brown Sugar, Cabernet Sauvignon,
Black Garlic & Nasturtium Caper

DESSERT

LUCID CHOCOLATIER

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

PĀMU DEER MILK

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

STRAWBERRY

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