

O'Connell Street Bistro

\$88 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

South Island Game & Pistachio terrine, Plums, toasted Brioche & Black Pepper cream

Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn,  
Basil & shaved Parmesan

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Market Fish, Cloudy Bay Clams, Cauliflower, Capers & wholegrain Mustard beurre blanc

Roasted Angus eye fillet, smoked Potato cream, Kale & Shallot Tarragon jus

Twice baked aged Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory

*served w Kombu buttered baby Perla potatoes, Earth Gems & Ricotta  
& seasonal greens w smoked Bacon*

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Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

Poached Peach, Almond & Yoghurt mousse, Amaretti biscuit & Raspberry

Tahitian Vanilla crème brulee

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Espresso

O'Connell Street Bistro  
\$98 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

South Island Game & Pistachio terrine, Plums, toasted Brioche & Black Pepper cream

Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan

House smoked Big Glory Bay Salmon, Watermelon Gazpacho, Clevedon Buffalo curd  
& Horseradish marshmallow

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Market Fish, Cloudy Bay Clams, Cauliflower, Capers & wholegrain Mustard beurre blanc

Roasted Angus eye fillet, smoked Potato cream, Kale & Shallot Tarragon jus

Twice baked aged Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory

Leelands Lamb rump, Onion soubise, Goats cheese, Pancetta & Sage jus

*served w Kombu buttered baby Perla potatoes, Earth Gems & Ricotta  
& seasonal greens w smoked Bacon*

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Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

Poached Peach, Almond & Yoghurt mousse, Amaretti biscuit & Raspberry

Tahitian Vanilla crème brulee

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Selection of Cheeses

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Espresso

# O'Connell Street Bistro

\$130 per person

Canapes to begin

South Island Game & Pistachio terrine, Plums, toasted Brioche & Black Pepper cream

Crayfish, Sweetcorn & Quinoa risotto, toasted Macadamia, popped Corn, Basil & shaved Parmesan

House smoked Big Glory Bay Salmon, Watermelon Gazpacho, Clevedon Buffalo curd  
& Horseradish marshmallow

Classic Steak tartare

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Roasted Angus eye fillet, Garlic grilled Crystal Bay Prawn, smoked Potato cream,  
Kale & Shallot Tarragon jus

Market Fish, Cloudy Bay Clams, Cauliflower, Capers & wholegrain Mustard beurre blanc

Twice baked aged Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory

Crispy skinned Duck breast & confit leg croquette, Celeriac & Cherry jus

*served w Kombu buttered baby Perla Potatoes, Earth Gems & Ricotta  
& seasonal Greens w Bacon*

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Selection of Cheeses

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Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

Poached Peach, Almond & Yoghurt mousse, Amaretti biscuit & Raspberry

Tahitian Vanilla crème brulee

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Espresso w our own handmade Chocolates