

O'Connell Street Bistro
\$65 per person

Market Fish, Cauliflower, Capers & wholegrain Mustard beurre blanc

Angus rib eye, confit Garlic crushed baby Perlas, Kale & red wine jus

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

*served w hand cut Agria Fat chips
& seasonal greens w smoked Bacon*

Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

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

Tahitian Vanilla crème brulee

Espresso

O'Connell Street Bistro
\$80 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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*served w hand cut Agria Fat chips
& seasonal greens w smoked Bacon*

Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit

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

Tahitian Vanilla crème brulee

Selection of Cheeses

Espresso

O'Connell Street Bistro
\$115 per person

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

Angus rib eye, confit Garlic crushed baby Perlas, Kale & red wine jus
Market Fish, Cloudy Bay Clams, Cauliflower, Capers & wholegrain Mustard beurre blanc
Twice baked aged Parmesan soufflé, Gorgonzola cream, candied Walnuts & pickled Chicory
Confit Duck leg, Potato gnocchi, Celeriac & black Garlic puree & Shiitake broth

*served w hand cut Agria Fat chips
& seasonal Greens w Bacon*

Selection of Cheeses

Milk Chocolate cremeux, caramelised white Chocolate & Passionfruit
Poached Peach, Almond & Yoghurt mousse, Amaretti biscuit & Raspberry

Tahitian Vanilla crème brulee

Espresso w our own handmade Chocolates