

O'Connell Street Bistro

\$88 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

Pork belly, Cauliflower custard, pickled Vegetables  
& black vinegar master stock

Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,  
Hazelnut beurre noisette & smoked Egg yolk

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Angus eye fillet, braised Beef, crispy potato pave,  
Jerusalem artichoke puree & Shallot Tarragon jus

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,  
Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery,  
Walnuts & Fig chutney

*served w Potato & Jerusalem Artichoke gratin  
& seasonal Greens & confit Garlic*

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“Pineapple Lump”

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

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Espresso

O'Connell Street Bistro  
\$98 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

Pork belly, Cauliflower custard, pickled Vegetables & black vinegar master stock

Jerusalem Artichoke, Bulgar wheat & black Truffle risotto,  
Hazelnut beurre noisette & smoked Egg yolk

Kingfish ceviche, Papaya, Coconut & Thai dressing

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Angus eye fillet, braised Beef, crispy potato pave, Jerusalem artichoke puree  
& Shallot Tarragon jus

Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams, Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery, Walnuts & Fig chutney

Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon  
& spiced Pumpkin puree

*served w Potato & Jerusalem Artichoke gratin  
& seasonal Greens & confit Garlic*

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"Pineapple Lump"

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

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Selection of Cheeses

Espresso

## O'Connell Street Bistro

\$130 per person

Canapes to begin

Pork belly, Cauliflower custard, pickled Vegetables & black vinegar master stock

Crayfish, Jerusalem Artichoke, Bulgur wheat & black Truffle risotto,  
Hazelnut beurre noisette & smoked Egg yolk

Kingfish ceviche, Papaya, Coconut & Thai dressing

Classic Steak tartare

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Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams, Bouillabaisse & Rouille

Twice baked Parmesan soufflé, Gorgonzola cream, Pear, Celery, Walnuts & Fig chutney

Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon  
& spiced Pumpkin puree

Wild South Island red Deer loin, smoked rib pithivier, Parsnip puree,  
Beetroot choucroute, Feta & red wine jus

*served w Potato & Jerusalem Artichoke gratin  
& seasonal Greens & confit Garlic*

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Selection of Cheeses

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“Pineapple Lump”

Glazed milk chocolate mousse, Pineapple marshmallow & sorbet

Tahitian Vanilla crème brulee

Butterscotch panna cotta, Rhubarb, Caramel & Buttermilk ice cream

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Espresso w our own handmade Chocolates