



Set Menu and Burger – Chef Roy

\$65.00 per person

Entrée

Venison Black pudding, prawn and white bean crumble with wild garlic crust

Or

Fermented mandarins, whipped house made ricotta, walnut butter and radicchio salad

Main

Festival Dish: O Te Whenua – Longbush pork belly ragù, saffron-infused hand cut pappardelle, shaved Grana Padano, basil

Rotisserie Lamb Navarin, seasonal spring vegetables, haricot beans, marjoram

Or

Aubergine, freekeh and cashew tagine, Greek yoghurt and mint

Dessert

Wood fired Apple, red wine, almond crumble, dark chocolate, vanilla

Or

Caramel lava cake with textures of passionfruit

Chori Burger \$27

Panadoro milk bun, Longganisa Pattie, banana ketchup, house mayonnaise, sweet onion jam, lettuce and chunky fries

S O F I T E L
HOTELS & RESORTS