



J A R D I N G R I L L

PRIX FIXE

\$45 Two Course | \$52 Three Course

A LA CARTE

\$20 Entrée | \$29 Main | \$18 Dessert

Sautéed tiger prawns, saffron, Fino Sherry, cherry tomato, chorizo, mixed herbs

Market fish ceviche, burnt corn, avocado, coriander, coconut, kumara crisp

Marinated beef skewers, mustard hollandaise, spinach, tomato

Seared leg of lamb, fennel, pistachio, salsa verde, preserved blood orange

Pan seared market fish, zucchini, mint, pistachio, anchovy dressing

Portobello mushroom risotto, whipped goat's cheese, sage

Cheese of the day, house preserve, crackers

Petit four of the day

Mango & kaffir lime pudding, lemon tapioca, coconut ice cream