

BUVETTE

BISTRO & WINE BAR

3 course a la carte menu

\$65 per person

— STARTERS —

Sliced to order, paleta iberico de bellota, Scarmoza & pea croquette - \$22

Salt crust baked heirloom beetroot, whipped buffalo ricotta, pickled onions, hazelnuts - \$20

Grilled split prawns, dashi, garlic & chilli butter - \$23

Lime cured silver trevally, broad beans, blood orange, creme fraiche, green chilli - \$21

— LARGE PLATES —

Potato & polenta Gnocchi, asparagus, zucchini, peas, chervil - \$29

Slow cooked wagyu brisket M+7, celeriac puree, brussel sprouts, beans, bacon jus - \$38

Pan fried duck breast, spiced butternut pumpkin puree, shitake mushrooms, soy reduction - \$35

Baked Hapuka casserole, squid, Eden mussels, fresh prawns, grilled sourdough - \$35

— DESSERTS \$15 —

Peat whisky chocolate fondant, peanut & chocolate crumble, smoked bacon ice cream

Umeshu cheese cake, golden lum gelee, lychee sorbet

Selection of local & imported cheese

