

## 2 COURSE SET DINNER MENU

**\$35PP**

### Entrée

NEW ENGLAND STYLE FISH CHOWDER  
Potato & Bacon, Dill Oil + Sourdough

CHICKEN LIVER PATE  
PX Prune, Savoury Waffle

GOATS CHEESE  
Citrus, Whipped Beetroot, Candied Walnuts

### Mains

BEER BATTERED FISH & CHIPS  
Tartare Sauce

STICKY PORK BELLY  
Lime-Palm Sugar Caramel, Coconut Rice, Steamed Greens

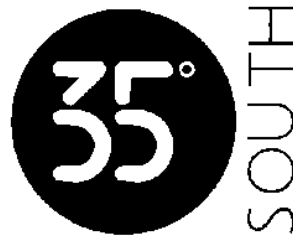
FREE RANGE CHICKEN BREAST  
Potato Gnocchi, Pancetta, Cider-braised young turnips

### Dessert

WHITTAKERS DARK CHOCOLATE TERRINE  
Chocolate Mousse + Orange Sauce

BROWN SUGAR PAVLOVA  
Passionfruit, Toasted Coconut

TRIO OF ICE-CREAMS  
from award winning Kohu Road



## 3 COURSE SET DINNER MENU

**\$45PP**

### Entrée

NEW ENGLAND STYLE FISH CHOWDER  
Potato & Bacon, Dill Oil + Sourdough

CHICKEN LIVER PATE  
PX Prune, Savoury Waffle

GOATS CHEESE  
Citrus, Whipped Beetroot, Candied Walnuts

### Mains

BEER BATTERED FISH & CHIPS  
Tartare Sauce

STICKY PORK BELLY  
Lime-Palm Sugar Caramel, Coconut Rice, Steamed Greens

FREE RANGE CHICKEN BREAST  
Potato Gnocchi, Pancetta, Cider-braised young turnips

### Dessert

WHITTAKERS DARK CHOCOLATE TERRINE  
Chocolate Mousse + Orange Sauce

BROWN SUGAR PAVLOVA  
Passionfruit, Toasted Coconut

TRIO OF ICE-CREAMS  
from award winning Kohu Road



## 3 COURSE SET DINNER MENU

**\$65PP**

### Entrée

NEW ENGLAND STYLE FISH CHOWDER  
Potato & Bacon, Dill Oil + Sourdough

CHICKEN LIVER PATE  
PX Prune, Savoury Waffle

GOATS CHEESE  
Citrus, Whipped Beetroot, Candied Walnuts

### Mains

BEER BATTERED FISH & CHIPS  
Tartare Sauce

LAMB HEART OF RUMP  
Burnt Carrot Puree, Broad Beans, Black Olive Tapenade

35 SOUTH SEAFOOD BOUILLABAISSE  
+ Saffron Aioli

### Dessert

WHITTAKERS DARK CHOCOLATE TERRINE  
Chocolate Mousse + Orange Sauce

BROWN SUGAR PAVLOVA  
Passionfruit, Toasted Coconut

CINNAMON AMARETTO BRULEE  
Compote of Dried Fruit Vines