

# NO. 4

## **SET MENU 3** \$64 – 2 courses / \$82 – 3 courses

### **TASTING PLATTERS** *Presented platter-style to be shared*

#### **THE NO.4 “PLANK”**

BUFFALO WINGS, SALMON RILLETTE, KAARAGE SMOKED MUSHROOM, CRISPY SQUID, HUMMUS, CHICKEN LIVER PARFAIT, CHEESES, CURED MEAT, KUMARA WEDGES, OLIVES, DIPS, ARTISAN BREAD

### **MAIN**

#### **FISH OF THE DAY**

SEASONALLY INSPIRED

#### **ROASTED LAMB LOIN** GF/ DF/ N

CAULIFLOWER TABOULEH, MIDDLE EASTERN VEGETABLES, PUMPKIN CRACKER, TZATZIKI

#### **300G BEEF RIBEYE** GF/ DF\*

SMOKED GARLIC MASH, WINTER GREENS, PORT JUS

#### **HOUSE SMOKED DUCK BREAST** GF\*/DF

ORANGE & FENNEL SALAD, CARROT PUREE, FONDANT POTATO, WINTER BERRIES

*green salad & seasonal vegetables to share*

### **DESSERT PLATTER**

**TRUST THE CHEF** AS HE CREATES AND DELIVERES A DELECTABLE INSPIRED DESSERT PLATTER, DESIGNED TO SHARE

YOUR TASTE BUDS WILL NOT BE DISAPPOINTED