

NO. 4

## SET MENU 3

*\$65 – 2 courses / \$83 – 3 courses*

### ENTRÉE

#### THE NO.4 “PLANK”

NO.4 CHICKEN WINGS, VEGETARIAN DUMPLINGS, PAN FRIED SQUID, MUSHROOM ARANCINI, CHICKEN LIVER PARFAIT, PORK BELLY BITES, CURED MEATS, CHEESE, KUMARA WEDGES, MARINATED OLIVES, HOUSE DIPS, BREAD

### MAIN

#### TODAY’S FISH OF THE DAY

SEASONALLY INSPIRED

#### RACK OF LAMB GF/ DF

PEA PUREE, BOULANGÈRE POTATOES, HEIRLOOM CARROTS, JUS

#### 300G SIRLOIN ON THE BONE GF/ DF\*

BOULANGÈRE POTATOES, GREENS, JUS

#### CONFIT DUCK LEG GF\*/ DF

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

*Served with greens salads to share*

### DESSERT

#### CHOCOLATE BROWNIE GF\*/ CONTAINS NUTS

CHOCOLATE MOUSSE, PRETZEL BRITTLE, FLAT WHITE LIQUOR SHOT

#### GREEN TEA PANNACOTTA GF\*/ DF

LYCHEES, MACARON, SUMMER FRUIT COULIS

#### FRENCH CHEESE FOR ONE GF\*/ N\*

SEASONAL FRUIT, NUTS, HONEY, BREAD