

SET MENU 3

\$72 – 2 COURSES / \$90 – 3 COURSES



ENTRÉE

CHICKEN LIVER PARFAIT, FIG & PEAR CHUTNEY, PICKLES, BRIOCHE GF*

CURED SALMON, BEETROOT & GIN CURE, PICKLED VEGETABLES, DILL CRÈME
FRAICHE GF

CALAMARI, SUNDRIED TOMATO MAYO, TOMATO & OLIVE SALT, LEMON,
BASIL DF

MAIN

NO4 ROAST, YORKSHIRE PUDDING, DUCK FAT POTATOES, PEAS, ROAST
CARROT & KUMARA, GRAVY GF* DF*

CHICKEN BREAST, POTATO GRATIN, CELERIAC PUREE, CREAMED SPINACH,
MUSHROOM, RED WINE JUS GF

BEEF CHEEK PAPERDELLE, TOMATO, MUSHROOM, PECORINO, BASIL, TRUFFLE
OIL DF*

200G FILLET STEAK, DUCK FAT POTATOES, SEASONAL GREENS, JUS GF

SERVED WITH SHARED GREEN SALAD & SEASONAL VEGETABLES TO SHARE

DESSERT

CHOCOLATE FONDANT, CHERRY COMPOTE, VANILLA MARSCAPONE

STICKY DATE PUDDING, ORANGE CARAMEL, VANILLA ICE CREAM,
HONEYCOMB GF* DF*

FRUIT CRUMBLE, VANILLA ICE CREAM GF DF V* N

*KINDLY INFORM OUR STAFF OF ANY DIETARY NEEDS - WE'RE HAPPY TO
ACCOMMODATE WHERE POSSIBLE.*