



SHARED CULNARY

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CULINARY MENU

CANAPES

Mushroom, truffle, and parmesan arancini ball (v) Smoked salmon dome, dill cream cheese, salmon roe, blini (nf)

ENTREE

Bocconcini with burnt citrus, za'atar infused olive oil, and round mint (v, gf)

N.Z. King Salmon crudo with lemon oil, radish, sesame, tangerine pearls, and micro coriander (gf, df)
Peppered beef carpaccio with Manchego, capers, horseradish cream, and yellow beets (gf)
Wild mushroom risotto, sautéed leeks, and Pecorino Romano (gf)

Sweet potato tart with maple cream and toasted pepitas (vg, gf)

MAINS

Lemon myrtle chicken with bush tomato relish (gf, df) Chargrilled swordfish with salsa agro dolce and lemon wedges (gf, df)

Roasted porchetta, mustard apple chutney, pickled fennel Slow braised lamb shoulder with tzatziki, fresh oregano, and preserved lemon (gf)

Chargrilled fillet of beef with salsa verde and pearl onion (gf, df)

 $\label{eq:continuous} At lantic salmon with eggplant, pomegranate, and fried parsley (gf, df)$

Spiced grilled eggplant on pearl cous cous with minted labneh (vg)

Mains will be served with sourdough bread & Copper Tree Farms butter

SIDES

Grilled Mediterranean vegetables with toasted fennel seeds (vg, gf)
Feta, honey pumpkin, and chives (v, gf)
Grilled zucchini and snow peas (vg, gf)
Heirloom tomato, stracciatella, basil, aged balsamic (v, gf)

Roasted beetroot, dill, goats' cheese, purple witlof, toasted walnuts, and spinach (v, gf)
Roast thyme potatoes with sea salt (vg, gf)
Rocket, Parmigiano Reggiano, and balsamic (v, gf)

SWEETS

Caramel crème brûlée (v, gf)
Chocolate ganache tart with lime cream (v)
Opera slice (v)
Rose & lychee macaron (v)
Hedgehog slice (vg)
Lemon delicious flan (v)
Watermelon-rose panna cotta with
meringue (v, gf)

APRES

After your meal, you are served organic and sustainable coffee and a selection of fine teas





