

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

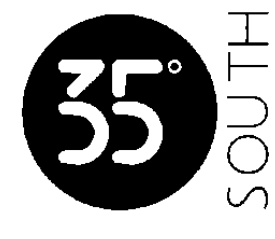
FREE RANGE CHICKEN BREAST
Potato Gnocchi, Pancetta, Cider-braised young turnips

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