

BANQUET DELUXE

STARTER

Mixed Sushi Roll Selection

Chicken katsu, rainbow, tempura vegetable

Sashimi Platters

Daily sashimi selection, pickled white ginger, gluten free soy, wasabi

Market Oysters

Served natural with classic mignonette, fresh lemon

ENTRÉE

Chilled Prawns

On ice, Thousand Island, lemon

Wagyu Beef & Fennel Dumplings

Chilli oil & jam, spring onion tops

MAIN

450gm Coastal Rib Eye

Smoked butter, port wine jus

Crispy Skin Market Fish

Whipped butternut, bean succotash, crayfish & cheddar fritter, parsley oil

Confit Duck Leg

Endive & fennel salad, plum sauce, Vietnamese herbs, orange nuoc cham glaze

For the table

Steamed asparagus, Waiheke olive oil
Potato puree, truffle butter, Parmesan
Fresh garden salad, white wine vinaigrette

DESSERT

Petits Fours

Chef's daily selection

New Zealand Cheeses

Chef's daily selection, fresh honeycomb, quince paste, crackers & bread

