

O'Connell Street Bistro  
\$88 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

Pork belly, Chicken liver parfait, spiced red Cabbage & pickled Shiitakes

Butternut Pumpkin & Ricotta agnolotti, spiced Nut crumble,  
Sage brown butter & Parmesan

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Market Fish, Tarragon risotto, roasted Cherry Tomatoes & green Garlic cream

Angus eye fillet, Potato gnocchi, black Garlic, confit Witloof, Kale & Pepper jus

Mushroom, Goats cheese & red Onion marmalade pie, candied Walnuts & Rocket oil

*served w Jerusalem Artichoke & Potato gratin  
& seasonal greens w smoked Bacon*

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Chocolate Marquise, Armagnac marinated Prunes & salted Caramel

Tahitian Vanilla crème brulee

Coconut & Vanilla panna cotta, poached Pineapple, Mango & Passionfruit sorbet

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Espresso

O'Connell Street Bistro  
\$98 per person

Crispy peppered Squid, Wasabi aioli, Chilli Soy Caramel

Pork belly, Chicken liver parfait, spiced red Cabbage & pickled Shiitakes

Butternut Pumpkin & Ricotta agnolotti, spiced Nut crumble,  
Sage brown butter & Parmesan

Beetroot cured Ora King Salmon, Cauliflower, Horseradish & confit Egg yolk

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Market Fish, Tarragon risotto, roasted Cherry Tomatoes & green Garlic cream

Angus eye fillet, Potato gnocchi, black Garlic, confit Witloof, Kale & Pepper jus

Mushroom, Goats cheese & red Onion marmalade pie, candied Walnuts & Rocket oil

Marlborough Lamb loin, Lamb shoulder tortellini, Jerusalem Artichokes, smoky Eggplant puree  
& braised baby Onions

*served w Jerusalem Artichoke & Potato gratin  
& seasonal greens w smoked Bacon*

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Chocolate Marquise, Armagnac marinated Prunes & salted Caramel

Tahitian Vanilla crème brulee

Coconut & Vanilla panna cotta, poached Pineapple, Mango & Passionfruit sorbet

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Selection of Cheeses

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Espresso

# O'Connell Street Bistro

\$130 per person

Canapes to begin

Pork belly, Scampi, Chicken liver parfait, spiced red Cabbage & pickled Shiitakes

Beetroot cured Ora King Salmon, Cauliflower, Horseradish & confit Egg yolk

Butternut Pumpkin & Ricotta agnolotti, spiced Nut crumble,  
Sage brown butter & Parmesan

Classic Steak tartare

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Market Fish, Crayfish & Tarragon risotto, roasted Cherry Tomatoes & green Garlic cream

Angus eye fillet, Potato gnocchi, black Garlic, confit Witloof, Kale & Pepper jus

Mushroom, Goats cheese & red Onion marmalade pie, candied Walnuts & Rocket oil

Marlborough Lamb loin, Lamb shoulder tortellini, Jerusalem Artichokes, smoky Eggplant puree  
& braised baby Onions

*served w Jerusalem Artichoke & Potato gratin  
& seasonal greens w smoked Bacon*

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Selection of Cheeses

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Chocolate Marquise, Armagnac marinated Prunes & salted Caramel

Tahitian Vanilla crème brulee

Coconut & Vanilla panna cotta, poached Pineapple, Mango & Passionfruit sorbet

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Espresso w handmade Fruit jellies