

O'Connell Street Bistro

\$72 per person

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 hand cut Agria Fat Chips
& seasonal greens w smoked Bacon*

Chocolate Marquise, caramelised white Chocolate & Malt custard

Tahitian Vanilla crème brulee

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

Espresso

O'Connell Street Bistro
\$82 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

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 hand cut Agria Fat Chips
& seasonal greens w smoked Bacon*

Chocolate Marquise, caramelised white Chocolate & Malt custard

Tahitian Vanilla crème brulee

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

Selection of Cheeses

Espresso

O'Connell Street Bistro
\$115 per person

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

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 hand cut Agria Fat Chips
& seasonal greens w smoked Bacon*

Selection of Cheeses

Chocolate Marquise, caramelised white Chocolate & Malt custard

Tahitian Vanilla crème brulee

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

Espresso w our own handmade Chocolates