



Menu

WASTING LIGHT | VIADUCT HARBOUR

Seated Dinner

ENTREE

Smoked Akaroa Salmon Tower

Layered avocado mousse, compressed cucumber, citrus creme fraiche, baby herbs and salmon roe

~ or ~

Burrata & Heirloom Tomatoes (V)

Basil emulsion, aged balsamic, micro herbs

MAIN COURSE

Beef Fillet

Truffled potato gratin, red wine jus

~ or ~

Baked Market Fish

Crushed herb potatoes, lemon and caper sauce

SHARED TO THE TABLE

Garden Leaf Salad

Rocket, baby cos, avocado and herb vinaigrette

Seasonal Greens

Asparagus, broccolini and green beans with toasted almonds

DESSERT

Dark Chocolate Torte

Raspberry coulis and vanilla bean cream

~ or ~

Lemon Tart

Italian meringue

