



S A I L S ^{N Z}
RESTAURANT

Starters

Fresh Oysters

natural, forvm chardonnay vinegar .

Venison Tataki

jerusalem artichoke,
pickled cherry, cocoa soil, truffle oil, watercress

Spiced Calamari,

sweet chilli caramel, peanut and cucumber
relish, mint nam jim

Mains

Beef Tenderloin

eggplant puree, dauphinoise
potatoes, braised onions,
bordelaise sauce

Today's Catch

pan-fried with green herb risotto,
tomato and fennel salad

Free range Chicken Breast

mushroom ragout, parmesan gnocchi, kale,
red wine butter

Desserts

Crème Brulee

vanilla, feijoa, sorbet

Chocolate Cremeaux

cherry, hazelnut, pickled raspberry

Cheese Platter

quince jelly and homemade flatbread crackers