

T R I V E T

♥ *Valentine's Day*

\$95 per person

Sea

Te Matuku oysters, melon, apple granita
Green lipped mussels, chorizo piquante, coriander, pastis, saffron
Kaipara trevally sashimi, soy and truffle, herb, chilli
House-made flatbread with whipped bisque butter

Land

Bavette, beetroot, sauce algérienne, smoked marrow, watercress
Lamb belly, gochujang, cauliflower, rhubarb
Stracciatella, stone fruit, walnut, persiallade
Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Heaven

Entremet au chocolat, 70% dark Ghana chocolate, cherry, pistachio, coconut

Add half dozen Te Matuku Oysters \$40

Add flute NV Ruinart 'R de Ruinart' Brut, Reims, FR \$25

Add flute NV Ruinart Rosé, Reims, FR \$30

Please let us know if you have any allergies or special dietary requirements.