

**S A T U
R D A Y
S I P S
T E R S**

\$45 for 3 courses
includes a glass of TK Rosé, Pinot Gris or Pinot Noir

ENTRÉE

PEPPER SEARED KINGFISH ^{GF DF}

Green olives, capers, almond, preserved lemon & aioli

or

GOLDEN KUMARA SOUP

Poached prawn, garlic croutons, watercress & crème fraîche

MAINS

BRAISED BEEF CHEEK

Free range bacon, creamy polenta & caper dressing

or

BIG GLORY BAY SALMON ^{GF}

Creamed leeks, smoked mullet roe, herb & lemon oil

TO FINISH

DOUBLE CHOCOLATE BROWNIE

White chocolate crumble & ice cream

BEVERAGE PACKAGES

Bottomless packages available
\$145 Moët & Chandon NV | \$85 Prosecco

