



MAY DINING EXPERIENCE



House Baked Focaccia, whipped brown butter

STARTERS

Snapper Ceviche, chilli nam jim, coconut,
puffed rice, urban micros

Breaded Scallop, cucumber relish, chilli caramel,
sriracha mayo, coriander

Venison Tataki, cocoa, sour cherry, truffle oil,
kumara crisps

MAINS

Hawkes Bay Lamb, pressed agria, minted peas,
salsa agresto, labneh, cumin

Free Range Chicken, gnocchi, carrot, hazelnuts
red wine butter

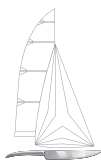
Grilled Prawns, lemon risotto, smoked tomato, basil

DESSERTS

Crème Brûlée, granny smith apple, biscoff,
cinnamon sponge

Coconut Sago, coconut mousse, tropical fruits,
lime jelly, palm sugar syrup

Premium Cheese Selection, fruit paste,
walnut, house-made seed cracker



SAILS^{NZ}
RESTAURANT