

The Monday Room

Chef's Banquet Menu

For tables of 8 or more guests.

Two Course: Entree & Main to share 75 per person

For tables of 14 or more guests.

Three Course: Entree & Main to share, choice of Dessert 90 per person

Entree

Fried Oyster Mushroom (GF | DF | Vegan)

Smoked maple & chilli glaze, roasted garlic toum

Mt Cook Salmon Crudo (GF | DF)

Green apple caviar, saffron, kaffir lime mayo, chilli crumble

Lake Ohau Wagyu Carpaccio (GF)

Pickled tamarillo, chive creme fraiche, smokey cashew

Carrot Tartare (GF option | DF | Vegan)

Roasted carrot, pumpkin seed creme, shallot, black olive, sourdough crisp

Fish 'n' Chip Croquette

Tartare sauce, lemon gel, crispy potato

Main

Pure South Lamb Shoulder (GF | DF)

Pickled tamarillo, roasted garlic toum, seed crumble

Mt Cook Salmon (GF)

Celeriac puree, leek & almond salad, preserved citrus butter

Slow Cooked Beef Cheek (GF option)

Kumara puree, crispy kumara, pickled walnut ketchup

Beef Fat Roasted Potatoes (GF | Vegetarian option)

Kiwi onion dip, chive

Grilled Broccoli (GF | DF | Vegan)

Pumpkin seed creme, black olive

Salad Greens (GF | DF | Vegan)

Chardonnay viniagrette, pear, seed crumble

Dessert

Milk Chocolate Brûlée (GF)

Ginger ice cream, poached mandarin, chocolate tuile

Coconut Mousse (GF | DF | Vegan)

Caramelised coconut, textures of green apple, Granny Smith granita

Baked Cheesecake

Rum glazed pineapple, coconut & lemongrass sorbet, caramelised rice

Classic Affogato

Double shot espresso, vanilla bean ice cream, your choice of liqueur

Cheese of the Moment

Smokey cashews, sourdough crisp, port jelly, honeycomb, green apple

We can make adjustments to the menu to cater for guests who are Vegetarian, Vegan, or have common dietary requirements, however we may be unable to cater to guests with severe food allergies or solely based on aversions/preferences