

VIP TABLE STANDARD MENU

ENTRÉE

Smoked Canterbury duck breast,
carrot miso puree, beetroot orange gel,
crumpets and hoisin Fix & Fogg peanut butter
(GF crumpets available on request)

MAIN

Two-way pork - Mulled wine glazed pork belly,
fennel potato skordalia, cold pressed apple
and pear gravy with pig trotter popcorn

GF, N

Served with EVO dressed broccolini
and roasted vine tomato

GF, VG, N

DESSERT

Elderflower Zany Zeus cheesecake,
rhubarb combination, yuzu curd,
olive oil shortbread and milk meringue shard

GF - gluten free | N - nut free | VG - vegan