

EIGHTYEIGHT

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With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed.

These ingredients have been nurtured by nature, prepared with respect and cooked with love.

The meal that you eat is the culmination of every step in this important process, imbued with goodness.

Open for

Dinner on Wednesday & Thursday 17:30 – 21:00

High Tea on Saturday & Sunday 12:00 – 15:00

2 courses \$65

3 courses \$85

Menu is subject to change and all price are inclusive of GST.
1.5% surcharge applies for the use of Visa and Master Cards 2.25% surcharge applies for the use of American Express and Diners Cards

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Entrées

Seared Scallops

Seared Scallops, Smoked Cauliflower Puree, Caramelised Fig, Olive Soil, Basil Oil

Soup

Cauliflower, Thyme & Garlic Soup, Basil Oil

Crispy Skin Pork Belly

Smoked Bourbon Aioli, Wilted Roquette, Currents, Fresh Chilli, Pickled Sweet Potato

Mains

Pork Cutlet

Kumara, Zucchini, Shimeji Mushrooms, Baby Spinach, Glazed Walnuts

Wild Mushroom Risotto

Basil Oil, Parmesan Wafer

Pan Fried Jewfish

Jasmine Rice, Brussel Sprouts, Mushrooms, Snap Peas, Coconut Curry Sauce

Crusted Lamb

Macadamia, Garlic and Rosemary Crusted Rack, Sweet Potato Puree, Thyme & Garlic Basted Garden Vegetable, Broccolini, Jus

Dessert

Fennel & Pistachio Parfait

Toasted Coconut, Apple Jelly & Malt Tule

Pomegranate & Elder Flower Cheesecake

Blueberry Lime Coulis, Peaches & Strawberries.