

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*

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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*

Crispy Skin Duck

*Mirin and Peach Glaze, Cous Cous, Chorizo, Red Cabbage
Cashew Paste & Chorizo Oil
Served pink*

Dessert

Fennel & Pistachio Parfait

Toasted Coconut, Apple Jelly & Malt Tule

Pomegranate & Elder Flower Cheesecake

Blueberry Lime Coulis, Peaches & Strawberries.