



THE GABLES

valentines day degustation menu

amuse bouche

seared scallops, pea and mint puree, roma tomato petals, truffle foam

duck liver parfait, melba toast, red onion conserve

fresh john dory - coconut, kaffir lime and lemongrass crème, baby broccoli, garlic confit tomatoes

strawberry and basil refresher

angus eye fillet of beef wrapped in bacon, lemon & thyme rosti, chargrilled med veg, port wine jus

triple chocolate ricotta cheesecake served with a selection of sweet temptations for two

cheeses (choose one)

- kapiti kikorangi blue, vanilla poached pear, fig jam
- mohoe very old gouda, tamarillo paste, fresh grapes



8 courses - \$115 ph

please let our wait staff know if you have specific dietary requirements, and we will do our best to accommodate these