

\$60 Set Menu - Two Course - Main / Dessert

C O D & LOBSTER BRASSERIE

Oysters Available
Natural or Battered + \$25 per ½ dozen

Main

Øra King Salmon Fillet | white bean purée | braised fennel | orange
Fillet of Beef | 150g | Bourguignon sauce | duck fat potatoes
Market Fish | romesco | grilled courgette
Ricotta Gnocchi | mushrooms | thyme roasted walnuts | blue cheese foam
Lamb Loin | eggplant | Greek yoghurt | hazelnut dukkah

Sides to share

Broccoli | almond | blue cheese
Truffle Fries | grated Parmesan
Iceberg Lettuce Wedge | feta dressing | bacon crumb

Dessert

Chocolate Pot | peanut butter caramel | banana & peanut parfait | Oreo crumb
Mulled Wine Poached Pear | amaretti crumb | almond praline ice cream
Lemon Crème Brûlée | thyme shortbread

Tea & Coffee

\$60 Set Menu - Two Course - Entrée / Main

COD & LOBSTER BRASSERIE

Oysters Available
Natural or Battered + \$25 per ½ dozen

Entrée

Grilled Scampi | garlic butter | sourdough
Braised Beef Cheek | parsnip | raisin & caper jus
Cured Ōra King Salmon | mustard crème fraiche | beetroot
Baked Mozzarella | eggplant caponata | sourdough

Main

NZ Lobster Bisque | poached Blue Cod | sourdough
Fillet of Beef | 150g | Bourguignon sauce | duck fat potatoes
Market Fish | romesco | grilled courgette
Ricotta Gnocchi | mushrooms | thyme roasted walnuts | blue cheese foam
Lamb Loin | eggplant | Greek yoghurt | hazelnut dukkah

Sides to share

Broccoli | almond | blue cheese
Truffle Fries | grated Parmesan
Iceberg Lettuce Wedge | feta dressing | bacon crumb

\$85 Set Menu - Three Courses

COD & LOBSTER BRASSERIE

*Oysters Available
Natural or Battered + \$25 per ½ dozen*

Entrée

Grilled Scampi | garlic butter | sourdough
Braised Beef Cheek | parsnip | raisin & caper jus
NZ Lobster Bisque | poached Blue Cod | sourdough
Baked Mozzarella | eggplant caponata | sourdough

Main

Salmon Fillet | white bean purée | braised fennel | orange
Fillet of Beef | 150g | Bourguignon sauce | duck fat potatoes
Market Fish | romesco | grilled courgette
Ricotta Gnocchi | mushrooms | thyme roasted walnuts | blue cheese foam
Lamb Loin | eggplant | Greek yoghurt | hazelnut dukkah

Sides to share

Broccoli | almond | blue cheese
Truffle Fries | grated Parmesan
Iceberg Lettuce Wedge | feta dressing | bacon crumb

Dessert

Chocolate Pot | peanut butter caramel | banana & peanut parfait | Oreo crumb
Mulled Wine Poached Pear | amaretti crumb | almond praline ice cream
Lemon Crème Brûlée | thyme shortbread

Tea & Coffee

\$115 Set Menu - Four Courses

COD & LOBSTER BRASSERIE

Bread & Oils

Appetiser

Bruschetta | artichoke | Pecorino
Bruschetta | octopus | white bean purée
Arancini | confit garlic & mustard aioli

Oysters Available
Natural or Battered + \$25 per ½ dozen

Entrée

Grilled Scampi | garlic butter | sourdough
Braised Beef Cheek | parsnip | raisin & caper jus
Cured Ōra King Salmon | mustard crème fraîche | beetroot
Baked Mozzarella | eggplant caponata | sourdough
NZ Lobster Bisque | poached Blue Cod | sourdough

Main

Salmon Fillet | white bean purée | braised fennel | orange
Fillet of Beef | 150g | Bourguignon sauce | duck fat potatoes
Market Fish | romesco | grilled courgette
Ricotta Gnocchi | mushrooms | thyme roasted walnuts | blue cheese foam
Lamb Loin | eggplant | Greek yoghurt | hazelnut dukkah

Sides to share

Broccoli | almond | blue cheese
Truffle Fries | grated Parmesan
Iceberg Lettuce Wedge | feta dressing | bacon crumb

Dessert

Chocolate Pot | peanut butter caramel | banana & peanut parfait | Oreo crumb
Mulled Wine Poached Pear | amaretti crumb | almond praline ice cream
Lemon Crème Brûlée | thyme shortbread

Tea & Coffee