

LILLIUS

5th of September 2018

3 Courses for \$70 pp

Guests choice of courses

5 Courses for \$110 pp

Kitchens choice of courses

First Course

Baby Kumara, flaxseed, rimu & yolk

Trevally, seaweed, apple, grapefruit & radishes

Auckland Island Scampi, sweetbread, pumpkin & kawakawa

Wild Shot Venison, beetroot, blackberry & smoked egg

Second Course

Jerusalem Artichoke, mushroom & cavolo nero

Market Fish, tuatua, courgette & broccoli

South Island Lamb, parsnip & miso mustard

Hawke's Bay Wagyu, green garlic, onion & kale

Third Course

Yam pie & roasted coconut sorbet

Buttermilk, sorrel, rhubarb & fennel

NZ cheese, lavosh, sourdough & preserves