

OSTRO

\$35 two course/ \$45 three course

*includes a glass of TK
pinot gris, rose or pinot noir

STARTERS

CAULIFLOWER AND LOBSTER SOUP

Cous cous, creme fraiche, chives

OR

YELLOW TAIL KINGFISH CRUDO

Winter citrus, baby fennel, fried shallots, wasabi cream

MAINS

BRAISED WAGYU BEEF CHEEK

Streaky bacon, creamed agria potato, watercress

OR

STORM CLAM PAPPARDELLE*

Cloudy Bay Clams, seaweed, chilli, chives, karengo

**vegetarian pasta available upon request*

DESSERT

CLASSIC VANILLA CRÈME BRULEE

OR

WHITESTONE CHEESE

Fruit chutney, honeycomb, quince paste, crostini
and lavosh bread

