

MARKETPLACE MENU

Pre-Theatre Dinner

\$49

2 COURSES & YOUR CHOICE OF HOUSE WINE OR TAP BEER*

*395ml Beer only. Low & non-alcohol options available.

ENTRÉE

Roast baby carrots, beets, pickled kohlrabi & romesco with mandarin & lemon olive oil

House-made bresaola with horseradish, smoked garlic & Makikihi crisps

Mountain River venison pâté with pickles, apple chutney and toast

Tiger prawn salad, avocado purée red quinoa, pickled cucumber with Robinson's Bay orange and chilli oil

MAIN

Mushroom, walnut & feta pansotti with kumara & leeks

Roast chicken breast, braised leeks, puy lentils & greens with thyme jus

Wakanui rib eye with caper and watercress salad, fries and Cafe De Paris

Roast Akaroa Salmon, courgettes, blistered vine tomatoes & Robinson's Bay olive oil with watercress pistou

DESSERT

Chocolate pâté, Cointreau mousse and feuilletine crunch

Pumpkin spiced panna cotta, almond tuille

Raw sugar brûlée, pistachio biscotti

Brown butter apple cake with lemon crème fraîche