

# WOAP

**Cured Pork scotch thin sliced w. marinated olives and Parkvale  
mushrooms**

- \$15 -

**Slow cooked veal ravioli w. carrot puree and red wine jus**

- \$16 -

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**(FESTIVAL DISH)**

**Fresh Hawkes bay prawns w. saffron risotto and watercress salad**

- \$16 -

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**Seasonal sorbet**

- \$6 -

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**Braised beef cheeks with creamy parsnip puree, glazed carrots & jus**

- \$30 -

**Fresh seasonal fish w. French lentil ragout, seasonal vegetables and lemon  
chardonnay sauce**

- \$32 -

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**Mousse au chocolat with blueberry sauce & hazelnut praline**

- \$14 -

**Tonka Bean panna cotta w. berry compote and fresh mint**

- \$14 -

**5 courses - \$65**

**4 courses - \$60**

**3 courses - \$50**