



# Vivant!

the experience of being *alive*

from 5:30pm-9:30pm

## ENTREES

*Bread & Dips served with homemade balsamic-olive oil, pesto & beetroot hummus \$10 -V*

*Soup du Jour served with Fusette bread \$12*

*Oysters served Natural with chardonnay foam or Tempura with  
wasabi aioli & mignonette dressing \$4.5 each -GF*

*Beef tartare with cured egg yolk, white mustard dressing & medley of radish  
served with garlic crostini \$18-DF*

*40 degrees poached Ora King Salmon with corn puree, squid ink tuile,  
pickled zucchini, corn & milk foam \$19*

*Beetroot and Chevre Goat cheese Tortellini served with squash puree, caramelized walnut  
crumble, fried cavalo nero & brown sage butter \$17-V*

## MAINS

*Fish of the Day served with vine tomato, fennel puree, Kalamata olives Tapenade,*

*Jambon de Bayonne crisp & Sauce Vierge \$36 -GF*

*Silver Fern Farm's Beef Eye Fillet with Hoisin glazed Reserve Beef short rib, spiced carrot puree,  
charred shallots, heirloom carrots with I-bees honey mustard Jus \$39-GF*

*Miso braised Pork Belly served with Scallops, Daikon-carrot-mint salad, celeriac puree,  
brussel sprouts, crispy pork skin crumble with Daal sauce \$37-GF*

*56 degree Sous-vide Lamb Rump cap on with sweetbread, butternut puree,  
potato fondant & burnt leek with Rosemary Jus \$38-GF*

*Free-range Chicken Supreme Roulade stuffed with mushroom & spinach, turmeric-potato puree, fried  
curry leaves, tempered cauliflower in black mustard seeds & curried coconut broth \$37 -GF*

*Pea, mascarpone & lemon Risotto served with 63 degrees poached hen's egg \$31 -V*





## GRILLS & BURGERS

*Chicken Breast marinated in garlic & sage, served with salad & hand cut fries with a choice of Bearnaise, Chimichurri or Jus (Choose any two sauces) \$36-DF*

*250gr Scotch Fillet served with salad & hand cut fries with a choice of Bearnaise, Chimichurri or Jus (Choose any two sauces) \$37-GF*

*500gr Rib of Beef served with roasted Bone Marrow, 3 sides of vegetables, salad & fries with a choice of Bearnaise, Chimichurri or Jus \$60 (Suggested for 2 to share)*

*Beef Burger: Homemade beef patty with sliced tomato, iceberg, caramelized onion relish, cornichon & ranch dressing in a soft milk bun served with hand cut fries \$28*

*Veggie Burger: Grilled Haloumi with sliced tomato, iceberg, caramelized onion relish, cornichon, & ranch dressing in a soft milk bun served with hand cut fries \$25*

## SIDES

*Roquette, pear & parmesan salad with homemade citrus dressing \$10*

*Brussel Sprouts with Dukkah, I-bees Honey & Cherve Goat cheese \$10-GF*

*Grilled Broccollini with almonds, goat cheese & balsamic reduction \$10*

*Wedges with sour cream & sweet chilli sauce \$9*

*Hand cut fries with Parmesan cheese & Truffle aioli \$10*

*Two fried eggs \$9*

## DESSERTS

*Deconstructed Black Forest \$17*

*Mango Cheesecake Popsicle with mango curd, oat & I-bees honey crumble \$18*

*Chocolate brownie \$16 -CN*

*Selection of ice cream (3 scoops) with chocolate sauce or berry coulis \$12*

*French & NZ cheese platter with quince jelly, apricots, walnuts, grapes & crackers \$18*

*Sundae-7 scoops of mixed ice cream with brownie, chocolate nibs, chocolate cigars & wafers served with chocolate sauce & berry coulis (suggested for 2 to share) \$25 -CN*

GF-GLUTEN FREE/DF-DAIRY FREE/CN-CONTAIN NUTS/V-VEGETARIAN

PLEASE LET US KNOW OF ANY FOOD ALLERGIES/SPECIAL DIETARY REQUIREMENTS

CROSS CONTAMINATION MAY OCCUR

