



## RESTAURANT MONTH MENU

\$59 per person

### Entrée

#### Ruakaka Kingfish

Passionfruit, daikon, cream fraiche

*San Pellegrino - Limonata*

*Or*

*Cloudy Bay, Sauvignon Blanc, Marlborough, NZ - 100ml*

### Main Course

#### Easterbrook's Farm Duck Breast

Butternut, peach, shallots

*San Pellegrino - Tripple Peach*

*Or*

*Domaine Thomson 'Explorer', Pinot Noir, Central Otago, NZ - 100ml*

*Or*

#### South Island King Salmon

Beetroot, caramelised fennel, beurre blanc

*San Pellegrino - Pomm Mint*

*Or*

*Cave de Lugny, Macon-Villages, Burgundy, FR - 100ml*

### Desserts

#### Sofitel Strawberry

Strawberry mousse, strawberry compote, strawberry daiquiri jelly, strawberry & chocolate crumble

*San Pellegrino - Strawberry Basil*

*Or*

*Gibbston Valley 'Late Harvest', Riesling, Central Otago, NZ - 75ml*

### Drink Match Recommendation

San Pellegrino mocktail matched to each course - \$32pp

*Or*

Wine matched to each course - \$39pp

**RESTAURANT  
MONTH-AUGUST 1-31**



We're passionate about food, our meals are made with high-quality ingredients. However, we cannot guarantee an environment complete free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavor to meet your requests.