

GLEBE POINT
DINER

SHARING MENU

\$64pp/\$100pp with wine

ENTREE

Cauliflower| Roasted with pistou and slow poached egg

Salt cod| Catalan style fritters with romesco sauce

Pate| Burrawong duck liver with pear preserve & toast

MAIN

Pasta| Braised pea and ricotta ravioli with spring peas &
pea sprouts

Seafood| NZ Blue eye cod, mussels, prawns braised in
crazy water with barley & nduja

Beef| NZ Greenstone Creek scotch fillet with asparagus,
onion ring & horseradish butter

SIDES

Seasonal veg leaf salad hand cut chips

DESSERT

Baked Alaska| Gingerbread icecream and raspberry jam

Parfait| White chocolate with berry sorbet, berry sauce
& sherbet

Pudding| Self-saucing chocolate with choc-malt icecream
& cashew praline