

Table at Nice

Something different.....

Surprise tasting menu

(To be had by the whole table)

4 course \$ 75pp

6 course \$ 90pp

Wine Matched

4 wines \$40

6 wines \$60

First / snacks- 14

Baked bread w balsamic, herb oil & chive butter

Beef & beetroot macarons – gf

Ceviche w puffed rice, wasabi & pickled cucumber - gf

Second / entrees – 18

Confit mussels w butternut, lemon, pumpkin seed crumble – gf

Duck pate w grapefruit, orange & pickled leek

Crumbed goat's cheese, curd, balsamic caviar, tomato

Pan roasted salmon w beetroot & ginger – gf - \$20

Third / mains

Fish of the day - POA

Beef shortrib w seared eye, charred sweetcorn, sweetcorn puree,
croquette & green beans – \$42

Lamb leg w spiced carrot puree, braised carrot, charred broccoli &
baby onion – \$39

Pork belly w crumbed mussel, creamed parsnip, pickled radish &
apple and almond salad - \$39

Mushroom and leek risotto w celery bubbles & parmesan - \$35

Add a side – 9

Truffle oiled Pommes frites

Garlic Broccoli & shaved parmesan

Quinoa & orange salad

To finish – 18

70% Chocolate, orange sorbet, chilli oil - gf

Pistachio parfait, poached apricot

Lemon, tuile, meringue and curd

New Zealand Cheese board, three cheese w crackers, grapes &
quince jelly – 35

Petite fours – 8

Please advise us of any special dietary requirements