



## Cibo Menu

Three courses \$105.00

Four courses \$129.00

### Appetiser

Crayfish

### Entrée

Pork belly, miso caramel, wild pork, Asian herb salad, ginger & lime dressing

Sashimi, wasabi, shoyu, ginger

Orange blossom glazed chicken, Manuka smoke, soft shell crab, kohlrabi, chilli gel

v. Baby beets, goat cheese parfait, candied walnut, honeycomb, vincotto

### Main

Fish, smoked kumara, celeriac remoulade, prawn butter

Duck, braised red cabbage, butter mash, almond, plum

55 day dry-aged eye fillet, tiger prawn, wagyu emulsion, oyster mushroom

v. Oven roasted cauliflower, Thai red curry emulsion, carrot, celeriac, citrus, spinach

### Dessert

Pistachio tart, almond, raspberry

Macarons

Meringue, lemon

Cibo chocolate brownie

