



Cibo Menu

Two courses – entrée and main only

Three courses – entrée, main and dessert

Four courses – appetiser, entrée, main and dessert

Appetiser

Seasonally changing scampi & scallop extravaganza

Entrée

Pork belly, pork empanada, artichoke purée, quince chutney, pink peppercorn

Haku yellowfin kingfish tiradito, lime aguachile, mango salsa, burnt daikon, peanut

Twice-cooked Cibo Fried Chicken, mandarin gel, dauphine potato, green peppercorn cream cheese

v. Beetroot tartare, glazed baby beets, mandarin & Szechuan gel, cream cheese & quinoa

Main

Long-line fish, Cloudy Bay clams, pumpkin purée, cavolo nero, almond jus

Confit duck leg, five-spice cured duck breast, parsnip purée, spiced pear & honey, lentil gremolata

Wild Fiordland venison, balsamic glazed baby beets, spiced beetroot puree, potato & aged cheddar gratin

v. Sautéed mushroom medley, potato & aged cheddar gratin, celeriac purée, boysenberry gel

Sides of fries with curry leaf mayo and sautéed greens with miso butter served with each menu

Dessert

Macadamia chocolate fudge

Strawberry jelly

Pistachio meringue

Yuzu cheesecake

