



## Cibo Menu

Two courses – entrée and main only \$92.00

Three courses – entrée, main and dessert \$112.00

Four courses – appetiser, entrée, main and dessert \$135.00

### 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, apple purée, basil yoghurt

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

