



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

Braised pork belly, pork empanada, artichoke purée, pink peppercorn

Haku yellowfin kingfish tiradito, ginger buttermilk, blood orange caviar, burnt cucumber, dill oil

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

Denver leg venison, balsamic glazed baby beets, 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

