

# Elephant Hill

HAWKE'S BAY NEW ZEALAND

home-made breads, baked daily,  
butter & Estate olive oil

## Entrée

Glazed duck confit, miso cream, charred cucumber, watermelon,  
vanilla lime gel, puffed rice

Smoked salmon, pickled onion pearls,  
chive mayonnaise, almond puff

Beetroot parfait, truffled quark, asparagus, fried shiitake,  
sherry vinaigrette

## Main

Beef fillet, mushroom & spring vegetable tart, horseradish butter

Grilled tuna, nicoise salad, tarragon, confit onion

Courgette flower tempura, smoked yoghurt, confit tomato,  
cauliflower, tomato jam

## Dessert

Amaretto cheesecake, mocha slates, coffee gel,  
vanilla ice cream

Kaffir lime semifreddo, coconut sorbet,  
bruleed pineapple, coriander

Chocolate terrine, minted chocolate aero, chocolate soil,  
dark chocolate ice cream

Head Chef ~ Ashley Jones

Please inform wait staff of dietary requirements