

dinner set menu options at milk & honey

two courses \$49
three courses \$60
head chef hayden esau

daily bread & dip to start

ENTREES

seasonal house made soup

thyme and miso arancini, bay leaf baked green tomatoes, sheep milk cheese

seared scallops, tofu & herb sauce, green apple, macadamia, basil

MAINS

panfried fish, kimchi coconut rice, tamari almonds, coriander, lime

wakanui blue aged scotch fillet, poutine of seasonal root vegetable chips,
smoked cheese curds & tarragon jus

master stock pork belly, thai salad of feijoa, pickled papaya, crisp shallots &
coriander, roast tomato nam jim sauce

fries & green salad for the table

DESSERT

turkish delight ice cream pie, rose water chantilly cream, sugared almonds

mandarin jelly, fresh mandarin, pink gin granita, crumbled shortbread, dukkha

sticky south african pudding, vanilla ice cream, fresh feijoa, vincotto

tea or hawthorne coffee to finish