

CITRON by Rex Morgan x SO/ Auckland

A La Carte Menu

Snack

- Smoked kahawai croquette & sauce gribiche 7
- Caesar soup shots 7
- Prawn lollipop with karengo and saffron aioli 8
- Venison and kawakawa tartare with horopito lavosh 9

Entrée

- Maple smoked duck, witloof and pear salad 28
- Slow cooked pork belly, scallops, celeriac, roe fumet 28
- Citrus cured salmon, apple vinaigrette 26
- Sweet pea pannacotta, Parmigiano Reggiano herb crumble, pea salsa 26

Mains

- Pot roast chicken with fennel and chorizo 42
- Horopito and mint lamb rack, baby vegetables, curry emulsion 49
- Panfried snapper and whitebait on saffron cauliflower puree 45
- Beef fillet, confit potatoes, escargot and marrow butter 49
- Confit fennel bulb, baby beets, corn mousseline, parsnip gratin, white miso emulsion 42
- Grilled Denver venison leg, marinated fresh dates, parsnips, cocoa jus 46

Side

- Garden Salad w/ Radish, Walnuts, French Dressing 15
- Fried Agria Potato, Rosemary & Truffle Oil 15
- Wood-Fired Grilled Farm Zucchini, Sauce Gribiche 15

Desserts

- Tropical – coconut pannacotta, iced banana parfait, mango and pineapple salsa 22
- Chocolate – bittersweet tart, blonde ice cream, raspberry couli and crumb 22

Cheese selection – individual

18 each

Served with toast, cracker, wafer

Whipped blue and fried date cake
Brie and truffled honeycomb
Cumin gouda and quince jelly

Citron Special Trust the CHEF menu 6 courses

6 Courses – 160 per person
With Wine Pairing – 260 per person

