

Firebyrd

PLATED DINING MENU

3 course \$140

4 course \$150

5 course \$160

Plated dining menu includes one canapé
to start, bread and one side

Entree

Sashimi plate of market best fish, with fresh
Tasmanian wasabi, 10 year aged tamari-joyu, and
house pickled ginger **gf,df**

Zucchini flower salad with cashew cream, watercress,
pickled yellow squash and chilli jam **gf,df,v**

Strawberry gazpacho with poached king prawns, trout
roe and avocado **gf,df**

NZ Ora king salmon confit with whipped sesame and
ponzu **gf,df**

Hokkaido sea scallops, shoyu- butter sauce, cauliflower
silk, pepita furikake

Quail marinated in shio koji, pink oyster mushrooms
and watercress **gf**

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Main Course

Kabocha pumpkin tortellini, yellow curry sauce, kaffir
lime and crisp kumara chips **df,v**

Market best white fish with shiso pesto and asparagus

Duck breast with five spiced, blood plum and purple
mizuna **gf**

Suckling pig, pressed and crumbed with kimchi sauce

Rack of Magra lamb with eggplant, cashews and thai
basil hollandaise **gf**

Rangers valley sirloin, king brown mushroom and yuzu
kosho

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Sides

Crisp roasted potatoes with shiitake umami **v,gf,df**

Mizuna leaf salad with ponzu sesame dressing **v,df**

Steamed broccolini with garlic, chilli and lime butter **v,gf,df**

Dessert

Matcha crème brûlée with charred grapefruit **gf**

Green mango sorbet with coconut yoghurt and fresh
lychees **gf,df**

Mirin pannacotta with strawberry sorbet **gf,df**

White chocolate and yoghurt ganache with roasted peach
and honeycomb **gf**

Dark chocolate and miso caramel tart with clotted cream