

New Year's Eve Menu

TO START

Enjoy a glass of Perrier-Jouët on arrival

Freshly Shucked Te Matuku Oysters
Balsamic, Sherry Shallot Vinegar, Chilli Jam

ENTRÉE / A Choice Of

Kangaroo Fillet
Spiced Yoghurt, Walnut Brittle, Fig Chutney

Lamb Tartar
Black Garlic, Piccalilli, Buffalo Cheese, Lavosh

Spanish Style Whitebait
Red Chilli, Garlic, Extra Virgin Olive Oil, Herb Salad

Pan Seared Scallops
Broad Bean & Pea Puree, Pea Salad, Courgette, Pancetta

MAIN / A Choice Of

Wild Venison Wellington
Serrano Ham, Wild Mushroom Puree, Smoked
Tomato, Baby Carrots, Juniper Hollandaise

Grilled Market Fish
Macadamia Crust, Crayfish Ravioli, Grilled Asparagus,
Tomato Butter Sauce

Crisp Roast Duckling
Spiced Beetroot, Mandarin, Wilted Spinach,
Toasted Nuts

Wakanui Beef Eye Fillet & Short Rib
Parsley Puree, Eggplant, Horseradish, Sesame,
Pickled Mustard Seeds

DESSERT / A Choice Of

Eton Mess
Fresh Strawberries, White Chocolate Cremaux,
Dark Chocolate Aero, Strawberry Gel, Basil & Mint

Chocolate Fondant
Caramelised Pineapple, Pistachio, Cherry Sorbet