

Christmas Menu

STARTER

Tartare and carpaccio of South Island venison,
quinoa, pickled radish, figs and hazelnut

Or

Beetroot cured Ora King salmon, cucumber and dill salad,
fried oysters, yuzu and caviar hollandaise

Or

Open ravioli of forest mushroom, spinach and salted Buffalo curd,
spinach cream, parmesan croute, summer peas, parmesan foam

MAIN

Pan roasted Bluff market fish, King crab and chive risotto,
pickled Cloudy Bay clams, poached summer vegetables, wakame and caper salsa

Or

Roast belly of pork, confit pork cheek, pickled red cabbage,
apple puree, baby leeks, cider and caraway jus

Or

Roast angus fillet and braised soft shin, gratin of leek and mustard,
caramelized pumpkin, rosemary fondant potato, Merlot and tarragon jus

DESSERT

Buttermilk and Vanilla Semifreddo, blueberries, blackberry gel,
raspberry meringue, yuzu sorbet, shortbread crumb

Or

Manjari Chocolate Delice, hazelnut macaroon,
sacher, cherries, chocolate sorbet, toffee sauce