



New Year's Eve 2022

STARTERS

Freshly Shucked Market Oysters | 1/2 doz \$32.95 doz \$65.95

Natural or buttermilk battered Sherry shallot dressing, fresh lemon, chilli jam

French Onion Soup | \$19.95

Emmentaler crouton

Coconut Kingfish Ceviche | \$27.95

Diced tomato, red chilli, spring onion, samphire, lime caviar, kalamansi, taro chips, blood orange granita

Botswana Peking Duck | \$26.95

Cucumber, carrot & spring onion salad, steamed pancakes, hoisin

Crispy Lemon Pepper Squid | \$25.95

X.O. sauce, lemon & onion jam, edamame, spring onion, mung bean, coriander salad

Courgette & Capsicum Stuffed Eggplant (v) | \$21.95

Napoli sauce, currants, pine nuts, feta, fresh herbs

Seared Hokkaido Sea Scallops | \$33.95

Squid ink Agria soil, caramelised chorizo, compressed cucumber, celery foam, kimchi mayonnaise





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MAINS

Pan Seared Hapuka Fillet | \$44.95

Shaved fennel & dill salad, confit butternut, grilled prawn, bisque mayonnaise, lemon zest tuile

250gm North Island Lamb Rack | \$59.95

Buttermilk fried sweetbreads, confit kumara, Jerusalem artichoke purée, broccolini, pressed shoulder, Café de Paris butter, Cabernet jus

Beetroot Tarte Tatin (v) | \$36.95

Confit beetroot, leek, Chioggia beetroot chips, sauce vierge, beetroot & Cabernet reduction, whipped goat's cheese, celeriac purée

Braised Beef Cheek \$42.95

Truffle mash, whipped porcini butter, shiitake, okra, lotus chips, honey mustard jus

BUTCHER'S BLOCK

Slow Roasted Whole Lamb Shoulder (for two) | 1.2 kg \$93.95
Coastal, North Island

Savannah Angus Eye Fillet | 180 gm \$38.95 / 250 gm \$47.95
Grass Fed, Manawatu

Savannah Angus Ribeye On The Bone | 450 gm \$55.95
Grass Fed, Manawatu

Speckle Park Sirloin | 300 gm \$45.95
Grass Fed, Rangitikei

First Light Wagyu Bavette (mbs 9) | \$39.95
Grass Fed, Gisborne

Ebony Black Angus Scotch (mbs 2) | 300 gm \$55.95
Grain Fed, Queensland





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FROM THE OCEAN

Market Catch | 200 gm \$36.95

Big Glory Bay King Salmon Fillet | 175 gm \$36.95

Yellowfin Tuna | 180 gm \$35.95

Add Prawns OR Scallops | 70 gm \$16.95

SAUCES AND BUTTERS

Blue Cheese | Truffle Butter | Chimichurri
Chipotle BBQ | Horseradish | Thyme & Pinot Jus
Garlic & Parsley Butter | Green Peppercorn
Mushroom & Cognac | Lemon & Chive Butter
Trio of Mustards
4.95 each

SALADS

Mixed green leaf herb salad, Chardonnay dressing | \$11.95

Botswana slaw, cabbage, carrot, apple, horseradish | \$12.95

Beetroot, feta, walnut, soft herbs, Cabernet vinaigrette | \$12.95

Buffalo mozzarella, broad beans, tomato, mint, lemon, aged balsamic | \$12.95

SIDES

Fries, aioli | \$10.95

Macaroni cheese & bacon | \$10.95

Steamed seasonal vegetables | \$11.95

Duck fat potatoes | \$11.95

Potato purée, chicken gravy | \$11.95





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DESSERT

Dark Chocolate Crémeux | 18.95

Poached pears, red wine reduction, pear sorbet, herb oil

Citrus Semifreddo | 18.95

Yuzu curd, preserved lemon, orange gel, white chocolate shards

Classic Crème Brûlée | 18.95

Baked tamarillo, candied walnut, meringue kisses, almond feuilletine

Three cheese selection, ask for today's varieties | \$25.95

Served with honeycomb, quince paste, grapes, charcoal ciabatta & water cracker

