



Christmas Set Menu

On Arrival

Aperitif / Bay of Stones Brut

Breads & Spreads / to share

Entrée

Goats Cheese Filo Parcel / baked walnut, beetroot, fig dressing

Salt & Pepper Calamari / garden salad & balsamic glaze

*Black Tiger Prawns / garlic butter, cucumber mignonette, snow pea feathers & fresh
lemon*

Lamb Cutlets / paprika & pepper marinated, asian coleslaw, lime dressing

Akaroa Salmon Tartare / avocado mousse, crispy shallots & lychee salsa

Mains

*Roast Turkey Breast / pistachio nut & herb stuffing, crushed herb potatoes, braised red
cabbage & cranberry sauce*

*Grilled Chicken Breast / citrus & herb marinated, roast pumpkin puree, wild sep
aranchini, microgreen salad & mulled wine glaze*

*Salmon Fillet / miso marinated, warm potato salad, bok choy, wakame & sourdough
crisps*

*Eye Fillet / 180gm Hereford prime fillet, truffle mash, roast Portobello mushroom, tender
stem broccolini & hollandaise*

*Braised Pork Belly / date & orange braised, chorizo, golden kumara & cumin mash,
wilted silver beet & granny smith sauce*

*Pasta Tagliatelle / napolitana sauce, spinach, tender stem broccolini, toasted cashews,
parmesan shavings & fresh herbs*

Desserts

*Kiwifruit & Butterscotch Crumble / NZ golden kiwifruit, house butterscotch, butterscotch
& pecan ice-cream & praline*

*Chocolate Brownie / green tea infused house brownie, hot chocolate sauce & green tea ice-
cream*

*Liquorice Crème Brulee / house made Brulee, French vanilla ice-cream & caramel
brandy snap*

*Warm Christmas Pudding / cinnamon crème anglaise, French vanilla ice-cream & wild
berry compote*