

Christmas Menu

\$199 per person | 5-Course set menu

Includes a complimentary glass of Champagne

ENTRÉE

HERB CRUSTED LAMB RACK NGA

te mana lamb | matcha & mint gel | polenta | baby beets | peri gourdine sauce

ROAST NZ KING SCALLOPS NGA

chestnut veloute | maple syrup | granny smith apples | watercress | pancetta

MAINS

FILLET MIGNON NGA

pure south handpicked beef | parsnip puree | chioggia beetroot dill mayo
micro rocket | jus

AORAKI SALMON NGA

sweet corn custard | champagne vinaigrette | broad beans | cheery
tomatoes | fondant potatoes

DESSERT

CHOCOLATE NEMESIS NGA

raspberry sorbet | candied hazelnut