

# christmas menu



**option one: two course**

entrée & main OR main & dessert  
\$70

**option two: three course**

entrée, main & dessert  
\$80

*Includes complimentary bread & dip on arrival and tea or coffee after meal*

## ENTRÉE

Grilled asparagus, potato rosti & dill hollandaise <sup>GFV</sup>

Pan seared scallops with potato mash, grilled black pudding, jus <sup>GF</sup>

Confit free-range pork belly with white bean puree, slow-cooked shiitake mushrooms, cider & apple jus <sup>GF</sup>

## MAIN

Oven-roasted NZ lamb rump on kumara mash with grilled asparagus, crispy kumara and shallot jus

Pan-seared market fish fillet on salad Niçoise with spicy mango salsa and Champagne beurre blanc sauce <sup>GF</sup>

Asparagus, broad bean, pea puree, rocket, ricotta, and truffle oil risotto <sup>V,VV\*</sup>

## DESSERT

Chocolate mousse with fresh berries and mango cream

Vanilla brûlée with a pistachio and hazelnut biscotti

Selection of ice cream with berry coulis and spicy chocolate sauce

GF = Gluten Free / V = Vegetarian / VV = Vegan / NF = Nut Free / DF = Dairy Free / \* = available upon request.

Please let our staff know about any allergy or dietary requirements