



# MERRY CHRISTMAS

## TO SHARE

Rustic baguette with butter, hummus with dukkah & sundried tomato whip

## ENTRÉES

Snapper ceviche with coconut milk, chilli & lime, mango & pineapple salsa, micro coriander

Bresaola (cured beef) with chevre, pickled veg, truffle honey, parmesan, pear, rye & walnuts

Grilled prawns & chorizo with saffron, parmesan & sweetcorn risotto, roasted crayfish oil

Roast duck & Thai style salad, with fried shallots, sesame praline & sweet chilli dressing

Mushroom, truffle & walnut pate with beetroot & horopito relish, truffle oil & sourdough toast

## MAINS

Medium rare Angus sirloin steak with potato rosti, broccolini, onion jam, brandy & peppercorn sauce

Grilled Akaroa salmon, shiitake, edamame, wilted kale, soy sauce, sesame & chilli oil, micro coriander

Baked fish with nori & makrut lime crust, smoked eggplant, roasted tomatoes, preserved lemon & quinoa

Pork belly, cashew nahm jim, orange kumara, pickled beetroot, pickled ginger mayo, apple caramel

Fried Zany Zeus halloumi with chickpeas, roasted baby carrots & rocket, sesame & hot honey dressing

## DESSERTS

Chocolate & berry moussecake with chantilly mascarpone, raspberry textures, salted caramel corn

Warm Christmas plum pudding with custard, vanilla ice cream, poached cherries & a brandy snap

Pavlova, strawberries & whipped cream, lemon curd, rosewater jelly, raspberry coulis & meringues

Chilled coconut & makrut lime rice pudding, tropical fruits, mango gel, passionfruit & ginger sorbet

Over the Moon triple cream Brie served with quince paste, grapes, crackers & walnut & honey bread

## PETIT FOURS TO SHARE

Christmas mince pies & assorted macarons

CREATED BY EXECUTIVE CHEF MARIE PENNY

