



New Years Eve 2024

\$135 pp.

Amuse Bouche

Surprise from our kitchen team

Entrées

Venison carpaccio - Persimmon kawakawa salsa, wild mushrooms, truffle mayo

Market Fish Sashimi - Namjim, coriander, chilli, fried shallots, sesame seeds

Burrata - Heirloom tomato, compressed melon, lemon and basil dressing

Ponzu cured salmon - Pickled onion, nashi pear, fried shallots, wasabi crème

Mains

Pan fried market fish - bacon, kumara, peas, green peas, lemon beurre Blanc

Scotch Fillet - Duck fat fried potatoes, broccolini, peppercorn sauce

Lamb rump - Broccolini, courgette, watercress, waipu goats' cheese,
kawakawa salsa, red wine sauce

Miso roasted butternut - Broccolini, pepitas, Cleveland buffalo ricotta

Desserts

Gelato Selection - waffle cone

Passionfruit cheese cake

Chocolate brownie - vanilla ice cream

Please note there might be some small **changes depending on availability
of produce*