

# - CHRISTMAS SET MENU -

ENTRÉE & MAIN - \$52.50PP | ADD DESSERT - \$12.50PP

BLOODY SHIRAZ GIN SPRITZ ON ARRIVAL - \$12PP

## TO KICK THINGS OFF

### PETITE SALAD VG DF

Peach, pomegranate, black bean & arugula with a citrus & ginger dressing

### BRUSCHETTA

House cured beef, pesto & burrata on garlic ciabatta

### SMOKED FISH MOUSSE GF

Bread & butter pickles, sweet potato crisps

## CHOOSE A MAIN

### GRILLED LUMINA LAMB SIRLOIN TIP GF DF

Smoked eggplant puree, grilled broccoli, glazed kumara & port jus

### GRILLED SALMON DFO GF

Saffron & pea risotto, green beans & citrus butter

### OVEN ROASTED PORK FILLET GF

Colcannon, maple glazed carrots, port jus

### ROASTED KAMOKAMO SQUASH VG GF

Beetroot hummus, quinoa, baby tomatoes, cucumber, candied walnuts

### ALE BRAISED OX CHEEK GF DF

Crushed new potatoes, braising liquor, gremolata, sweet potato straws

## DESSERT TO FINISH

### BAKED NY CHEESECAKE

Summer berry coulis, vanilla cream

### CHOCOLATE TORTE GF

Crushed roasted hazelnuts, vanilla cream

### CARAMELISED PINEAPPLE VG DF

Duck Island Passionfruit Coconut dessert, pineapple syrup & mint

Please let your server know of any allergies you may have, & we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.

GF GLUTEN FREE

DF DIARY FREE

V VEGETARIAN

VG VEGAN FRIENDLY