





CHRISTMAS WEEK

Menu

ENTRÉE'S

Baked Garden Herbs Focaccia | Miso Butter
& Kelp Salt (V). 16

Pulled Lamb Shoulder & Brie Cheese Stuffed
Flatbread | Spiced Cranberry Chutney. 22

Mushroom Moriawase Arancini | Truffle
Sabayon | Arugula & Hazelnut Salad (V). 24

Burrata | Seasonal Grilled Fruits | Toasted
Pistachio Pesto & Balsamic (V, GF). 24

Salmon Crudo | Citrus Yuzu Gel | Avocado
Crema | Pickled Fennel | Pink Peppercorn
Dust | Chili-Lime Oil | Micro Basil (GF). 28

Beef Carpaccio | Ponzu Dressing |
Horseradish Cream | Toasted White Sesame
(GF). 26





PIZZA'S

Manuka Smoked Caramelised Onion | Brie & Prosciutto. 33

Chorizo | Creamy Blue Cheese & Thyme Mushrooms. 34

Tuscan-Inspired Roasted Summer Veggies | Burrata & Sweet Balsamic (V, Veg*). 33

Classic Margherita Pizza | Garlic Confit & Fresh Basil (V, Veg). 30

MAINS

Lamb Bolognese Pappardelle | Orange Butter & Grana Padano. 34

Mushroom, Leeks & Blue Cheese Rigatoni | Toasted Pistachios (V, GF*). 32

Cappelletti | Turkey & Chestnuts | Aromatic Porcini Mushroom Broth and Truffle Butter Essence. 36

Beetroot & Cream Cheese Risotto | Walnut Praline | Parmesan Foam (V, GF). 33

Tagliatelle | Charred Tiger Prawns, Saffron Seafood Bisque | Cherry Tomato Confit, and Basil-Lime Gremolata. 38

Rolled Turkey | Herbs and Focaccia Stuffing | Cranberry Glaze and Rosemary-Smoked Potato Purée. 38

GRILL'S

Pure South Lamb loin (GF). 55

Angus Eye Fillet (GF). 55

New Zealand Pork Belly (GF). 48

Champagne Ham | Manuka Honey and Mustard (GF). 48

All Grills Will Be Served With | Parsley Butter | Orange Lemon Carrot | Kumara Parmesan Mash and Wine Jus.

SIDES

Brussels and Bacon (GF). 14

Maple Smoked Candied Kumara (V, GF). 15

Orange and Maple Butternut Squash (V, GF). 16

GF*- GLUTEN FREE ON DEMAND | V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE

