

CHRISTMAS

DINNER 2 courses \$55 / 3 courses \$65 SIDES INCLUDED

ENTREES

Burrata

pickled fennel, mandarin, radish,
bitter leaves, fennel leave oil gf* / v

Market Fish Crudo

crème fraîche, cucumber
parsley, chives gf

Roast Beetroot

witlof salad, sherry vinegar,
beetroot sumac puree, walnuts gf / df / v / ve*

MAINS

Crispy Salt Baked Celeriac

pickled shallot, fermented chilli,
local leaf salad gf / df / ve

Long Line Caught Market Fish

celeriac remoulade, pickled herbs,
crispy anchovies, mussel emulsion gf

Free Farmed Pork

apple, shaved kohlrabi, dill oil,
pickled mustard gf / df

Wagyu Rump

black garlic, pickled radish,
parmigiano, crispy shallot gf

SIDES TO SHARE

Roasted Potatoes

garlic and rosemary gf / df* / v / ve*

Charred Broccoli

almond cream, mint,
pickled green chilli gf / df / v / ve

Local Leaf Salad

fermented chilli and
mustard dressing gf / df / v / ve

DESSERTS

Macerated Strawberries

basil, vanilla mascarpone,
brown butter crumb gf* / v

Selection of Gelato & Sorbet

gf / ve*

Chocolate Budino

chocolate fudge cake,
salted caramel coffee cream,
hazelnuts, cacao nibs gf / v



gf gluten free | df dairy free | v vegetarian | ve vegan | * by request

C H R I S T M A S

LUNCH 2 courses \$40 INCLUDING DEEP DISH GARLIC BREAD

MAINS

Long Line Caught Market Fish

celeriac remoulade, pickled herbs,
crispy anchovies, mussel emulsion gf

Crispy Salt Baked Celeriac

café de paris oil, local leaves,
crispy shallots gf / df / ve

Manawatu Braised Lamb Shoulder

bone sauce, pickled mustard
seeds, basil oil gf / df

DESSERT

Macerated Strawberries

basil, vanilla mascarpone,
brown butter crumb gf / v

Selection of Gelato & Sorbet gf / ve*

Chocolate Budino

chocolate fudge cake,
salted caramel coffee cream,
hazelnuts, cacao nibs gf / v



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C H R I S T M A S

BREAKFAST Available Mon-Fri 7-11am **PACKAGES**

BUBBLY BREAKFAST \$30PP

INCLUDING COFFEE, A CHRISTMAS CRACKER AND
A GLASS OF BUBBLY OR A MIMOSA

Eggs on Toast

with your choice of bacon,
avocado, salmon or halloumi gf* / df* / v
poached, scrambled or fried eggs

Baked French Toast

confit blood orange, almond brittle,
citrus mascarpone, Otaki honey gf* / df* / v

Smoked Salmon

organic sourdough, Zany Zeus
crème fraîche, local herbs,
pickled kohlrabi, herb oil gf*

MORNING TEA \$10PP

PLEASE LET US KNOW OF ANY DIETARY
REQUIREMENTS WHEN BOOKING

A selection of sweet and savoury treats from
our locally sourced pastry cabinet with your
selection of coffee and a Christmas cracker

Add a glass of bubbly or a mimosa +\$10pp



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BANQUET

LARGE PLATES served sharing style \$70 PP

ENTREES

PLEASE CHOOSE TWO OPTIONS FOR THE TABLE

Burrata

cucumber, mint, pickled
kohlrabi, radish gf / v

Market Fish Crudo

burnt mandarin, wild sorrel,
buttermilk gf

Beetroot

orange, basil puree,
organic soundough gf* / ve

MAINS

PLEASE CHOOSE TWO OPTIONS FOR THE TABLE

Wagyu Rump

black garlic, pickled radish,
parmigiano, crispy shallot gf

Long Line Caught Market Fish

celeriac remoulade, picked herbs,
crispy anchovies, mussel emulsion gf

Crispy Salt Baked Celeriac

café de Paris oil, local leaves,
crispy shallots gf / ve

Braised Lamb Shoulder

cabbage cream, crispy beef fat onions gf

SIDES TO SHARE

PLEASE CHOOSE TWO OPTIONS FOR THE TABLE

Roasted Seasonal Potatoes

lemon butter, chive gf / df* / v / ve*

Organic Leaves

pickled mustard dressing gf / ve

Baby Cos

parmesan, green goddess,
radish, mint, dill gf / v

DESSERTS

PLEASE CHOOSE ONE OPTION FOR THE TABLE

Seasonal Fruit Crumble

vanilla ice cream gf* / df* / v

Selection of Gelato & Sorbet

gf / ve*

Chocolate Budino

chocolate fudge cake,
salted caramel coffee cream,
hazelnuts, cacao nibs gf / v

ADD extras to enhance your meal

Oysters

minimum dozen order per group \$5

Hot or Cold Seafood Platter

crayfish, paua, clams, oysters, raw fish POA

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CANAPÉS

MINIMUM ORDER 4 items \$20 / 6 items \$28 / 8 items \$36 30 ITEMS

MEAT & POULTRY

Seared Aged Beef

lemon butter, kohlrabi, crostini gf*

Beef Tartare

black garlic, wild herbs, beef fat shallots gf

Chicken Salad Slider

crispy chicken skin, spring onion gf*

Wagyu Smoked Brisket Slider

dijonnaise, bread and butter pickles df

PLANT BASED & VEGE

Crispy Layered Potato

truffle cream gf / v

Semi Dried Tomato

wild parsley pesto, crostini gf* / ve

Roast Pepper & Walnut Hummus

crostini, chilli oil gf* / v / ve

Mushroom Caviar

sweet potato bread,
pickled shallot gf / v / ve

SEAFOOD

Whipped Smoked Mussel Pâté

crostini house pickles gf

Market Fish Crudo

buttermilk, burnt mandarin, sorrel oil gf

Freshly Shucked Oyster

wild garlic, cucumber gf / df

Seared Tuna

citrus ponzu, micro coriander gf / df



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