

Festive Season *with* Giants

TO START

Grilled Sourdough, House-Churned Miso Butter, served warm (V)

**AMOUSE BOUCHE A TASTE OF

Candied Cauliflower Foam, Mānuka Wood, Chilli Oil (V/GF)
Smoked Snapper Rillettes, Lemon Crème, Dill, Kumara (GF)
Steak Tartare, Cured Egg Yolk, Thousand-layer Potatoes (GF/DF)

ENTREE CHOOSE ONE

Kingfish, Horseradish, Pumpkin & Carrot Purée, Prawn Oil (GF)
Duck Breast, Baby Beets, Orange, Mānuka Honey & Thyme Jus (GF/DF)
Corn Custard, Smoked Butter Foam, Leek Oil, Oyster Mushrooms (GF/V)
Grilled Central Otago Peaches, Prosciutto, Burrata, Cress Salad (GF)

PALATE REFRESHER

Green Apple, baby Basil & Lemon Sorbet, Central Otago Bubbles (GF/DF/V)

MAINS CHOOSE ONE

Mt Cook Salmon Wellington, Spinach, Asparagus, Dill Beurre Blanc
Southland Ribeye, Parsnip & Vanilla Purée, Red Wine Jus, Sweet Peppers (GF)
Charred Cauliflower, Truffle & Almond Sauce, Pomegranate, Salsa Verde (GF/DF/V)

Lamb Rack, Herb & Pistachio Crust, Parisian Gnocchi, Minted Pea Purée

DESSERTS CHOOSE ONE

Pavlova, Summer Berries, Coulis, Mānuka Honey Cream, Mango Sorbet (GF)
Quince & Apple Tarte Tatin, Candied Cashew Nuts, Fig & Honey Ice Cream
Madeleine, Smoked Salted Caramel Toffee, Grilled Lemon Custard

AVAILABLE FROM 15TH DECEMBER TO 2ND JANUARY

Lunch & Dinner, bookings essential
2 courses \$98 / 3 courses \$155

** included with the 3-course menu only

