



E

½ Shelled Scallops

Garlic aioli, herb breadcrumbs

Tempura of Zucchini Flowers

Goats cheese fondant, watermelon, tomato

Pork Belly

Coconut noodles, fish coral, laksa

New Season Asparagus

Tomato, raisins, green beans, yoghurt

Smoked Ocean Trout

Courgette cream, caramelized apple

M

Chilled Confit of Marlin

Braised eggplant, olive oil, lemon

NZ Flounder

Pan fried, shrimps, beurre noisette

Seared Sirloin

Pont neuf, béarnaise sauce, watercress

36 Hour Lamb

Crushed potatoes, root vegetables

Roast Turkey

All the trimmings and more

Fricassee of Organic Vegetables

Roast cous cous, coriander jus, onion



D

Soufflé

Hot soufflé of chocolate, espresso ice cream

Violet Crumble

Chocolate, honeycomb, almond, bubbles

Berry Trifle

A celebration of the summer months

Christmas Pudding

Poached Clingstone Peaches

White flower consommé, almonds

Single Artisan Cheese

Tea or Coffee

**Please note some items on the menu are subject to change depending on their availability*