



J A R D I N G R I L L

NEW YEAR'S EVE

8-COURSE DEGUSTATION DINNER

\$149 per person

Amuse bouche

Freshly shucked oyster, cava rosé mignonette

Tartare de saumon, cucumber, toffee lemon, pickled shallot,
potatoes, green goodness dressing

Caramelised shallot, puff pastry, duck liver parfait,
summer cherry, port wine reduction

Wood fired grilled Wakanui sirloin, café de Paris butter,
broccolini and smoked vine tomato

lemon and sea salt sorbet

Over the moon triple cream brie, poached pear and oat cracker

Poached summer cherry, wild hibiscus, rosemary meringue,
rosemary powder and lemon ice cream

RESERVATIONS ESSENTIAL