

Christmas Group Celebrations – Set Menus

2-Courses \$105pp

3-Courses \$135pp

Available for minimum of 10 guests

Entrée

3 natural oysters with Champagne foam, Mignonette dressing, lemon

OR

Market fish crudo, summer berry-chive vinaigrette, lemon crème fraiche, micros

OR

Black Origin beef carpaccio, saffron rouille, nasturtium, tarragon mustard dressing

OR

Feta Bavarois, saffron escabeche, burnt butter crumble (V)

Mains

Catch of the day, kumara mash, spinach, chardonnay beurre blanc

OR

Rotisserie pork belly with verde, pickled onion, mustard, apple chutney

OR

55-days handpicked Scotch fillet with vine tomatoes, chimichurri, jus

OR

Wood-fired cauliflower, saffron cashew cream, agro dolce, toasted almonds, bloomed currants (V)

Desserts

Valrhona chocolate mud cake, Tahitian vanilla ice-cream

OR

Summer berry mousse cake, coconut-pistachio streusel

OR

Single French cheese, quince jelly, oat cracker, nuts & seeds

