

NEW YEARS EVE

3 courses for 85

Red Leicester cheese doughnut
poppy seeds

Te Matuku oyster
radish pickle grantia

Kingfish crudo
escabeche, almond creme & smoked paprika

Tempura eggplant
sweet & sour tomato, dukkah

Tora paua fettuccine
XO sauce & parsley

Red Tussock venison carpaccio
bluff oyster mayonnaise & pickled shallots

Canter Valley duck leg
pumpkin, roasted peaches & master stock

Market fish
crayfish bisque, tomato & rouille

Origin South Lamb Rump
confit zucchini, sumac yoghurt & kimchi

Sweet corn risotto
pinoli pine nuts, yuzu & coriander

- *jersey bennes, caper berry & mint*

Figgy pudding
eggnog ice cream & vanilla custard

Brown sugar pavlova
strawberry, coconut & basil

White chocolate yuzu tart
coconut ice cream & berries

Moody Cow Lynton Brie
honeycomb & fennel seed crackers



100 Garden Home

Our menu may change slightly according to season