



Christmas Dinner Menu

\$700 per person

Additional \$250 for wine pairing

STARTERS

FRESHLY BAKED GARLIC AND ROSEMARY BREAD

or

BUTTERNUT SQUASH AND SAFFRON ARANCINI WITH SAGE MAYO

Cuvée Rosé Bisol Desiderio 'Jeio' NV Veneto, Italy

FIRST COURSE

FOIE GRAS CUSTARD buttermilk waffle and pickled daikon

Sainte-Croix-du-Mont, Château La Rame 2014 Bordeaux, France

or

ROASTED PARSNIP SOUP toffee Jerusalem artichokes, toasted seeds and truffles

Albariño, Casa Rojo, La Marimorena 2018 Rías Baixas, Spain

SECOND COURSE

GRILLED USDA PRIME RIBEYE caramelised sprouts, red-eye gravy and beef fat potatoes

Cabernet Blend, The Paring 2015 California, USA

or

FILLET OF BLACK COD roasted salsify and winter mushrooms in grape husk mustard beurre blanc

Bourgogne Chardonnay, Vieilles Vignes, Jean Chartron 2017 Burgundy, France

or

DUCK & WAFFLE confit leg, buttermilk waffle, fried duck egg and mustard maple syrup

Pinot Noir, Wairau River 2017 Marlborough, New Zealand

DESSERT

BLACK SESAME STICKY TOFFEE PUDDING burnt honey ice cream

or

BRIOCHE AND RAISIN PUDDING toasted corn ice cream with cinnamon warm sauce

Apple-Berry Mulled Wine

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
10% service charge will be added to the bill.