



## New Year's Eve

\$125 per person  
- Sample menu -

Amuse bouche



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Crispy chilli calamari, sambal mayo, coriander, fresh lemon

Burrata, eggplant caviar, pistachio, pomegranate

Peking duck 'tacos', shaved cucumber, house-made hoisin



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Potato gnocchi, smoked Te Mana lamb, broccolini, pecorino romano

Line-caught market fish, spanner crab butter, asparagus, cured yolk

New season asparagus risotto, pickled lemon, grilled banana prawn

Taupo beef eye fillet, truffle mash, pickled onion, bordelaise

*For the table*

*French fries*

*Summer leaf salad, breakfast radish, local grains, citrus vinaigrette*



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Fresh raspberries, orange cake, raspberry jelly, ricotta ice cream

Passion fruit cigars, malibu pineapple, coconut sorbet, citrus meringue