

# New Year's Menu

Minimum  
of 1 entree  
& 1 main  
per person

**Let's kick off the celebration!**

**Dom Perignon Champagne** \$75 glass / \$450 bottle

**Veuve Clicquot Champagne** \$32 glass / \$175 bottle

## Entrées

**Seasonal Oysters \$40/\$80**

Natural with lemon, mignonette

**Kingfish Crudo \$32**

Yuzu, mandarin, chilli, grapes, pickled shallots

**Mushroom Parfait \$28**

Remarkable mushrooms, sourdough

**Crayfish Roll \$35**

Chatham Island crayfish, toasted brioche bun, lemon

**St Louis Pork Ribs \$29**

Basted, charred

**Mozambique Prawns \$28**

Prawns, peri peri cream, puffed rosemary rice, sourdough

## Mains

**Free-Range Pork Belly \$46**

Crackling, caramelised apple, fennel, grape, celery, jus

**Akaroa King Salmon \$46**

Roasted tomato sauce, citrus fennel, charred lemon

**Gnocchi \$38**

Wild mushrooms, shallots, spinach, hazelnuts, truffle

**Canterbury Duck \$48**

Braised leg, roasted breast, smoked kumara, mandarin, broccolini, jus

**300g Rib Eye Steak \$68**

Shallots, smoked tomato, spinach, chimichurri, jus

**Add - Mushroom Parfait \$10**

**Add - Half Chatham Island Crayfish Tail, Café de Paris butter \$45**

## Sides

**Sunfire Fries**, parmesan, truffle mayo \$16

**Courgette**, ricotta, pinenuts, mint \$16

**Leafy Green Salad**, parmesan, chardonnay dressing \$16

**Roasted beetroot**, maple, hazelnut gremolata, lemon \$16

## Dessert

**Valrhona Dark Chocolate Fondant**, berry compote, vanilla bean ice cream \$22

**Carrot Cake**, walnuts, candied orange, cream cheese ice cream \$22

\*Menu subject to change due to seasonal availability.