

THREE COURSE SET MENU NEW YEARS EVE 2026 \$195

FOR THE TABLE

Hand crafted breads, whipped brown butter

ENTREES

Fresh seasonal oysters, lemon, shallot chardonnay vinegar

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Comté custard tart, onion jam, green salad, French vinaigrette

Grilled Black Tiger prawns, chilli & garlic butter, lemon

Tuna tataki, daikon, wasabi mayo, spring onion

West coast whitebait fritter, lemon butter sauce, chervil

MAINS

Pan roasted market fish, green chilli & coconut, coriander, lime, courgette

Roast chicken supreme, pommes cocotte, sugar snaps, chicken jus gras

Spinach & goats cheese tortellini, green peas & asparagus, chervil

Stony River Angus, scotch, grass fed, Taranaki, NZ 300g

Canterbury Angus, eye fillet, grass fed, Canterbury, NZ, 200g

Southern Stations Wagyu, sirloin 200 days grain fed, South Island, NZ, MBS 6, 250g

Diamantina, 400-day grain fed, sirloin, Queensland, AU MBS 9+ 250g (additional \$40)

SIDES FOR THE TABLE

Truffle parmesan French fries

Market greens, lemon, butter

House Creamed spinach

Waldorf salad, candied walnuts, celery, apple, Craggy Range Farmhouse Danbo

DESSERTS

Manjari chocolate torte, orange curd & raspberry

Pavlova, crème anglaise, strawberries, vanilla bean ice cream

Selection of Local & European Cheese, quince, fresh fruit, crackers

KID'S TWO COURSE SET MENU 45PP

MAINS

Canterbury Angus eye fillet, 100g

Hurunui Beef scotch, 150g

Grilled Market fish,

Free range chicken breast

SIDES

Whipped potato

Shoestring fries

Vegetables of the day

Garden salad

DESSERT

Ice Cream Sundae

Two Scoops of Vanilla, Chocolate or Hokey Pokey Ice Cream