



# FESTIVE SET MENU

3 COURSE | \$89 PER PERSON



## *to share*

**ARTISAN GARLIC LOAF** v  
basil pesto, hummus, balsamic infused olive oil

**SWEET CHILLI FLAT BREAD** v GF  
stone-baked flatbread, mozzarella, parmesan

## *mains*

**HONEY + CLOVE GLAZED HAM** GF DF  
crispy bacon-wrapped pork bites, cranberry compote, roast potatoes

**PAN-SEARED FRESH FISH** GF  
lemon hollandaise sauce, creamy mash, summer tomato + basil relish

**BEEF FILLET**  
garlic prawns, golden kumara rosti, charred summer beans, red wine jus

**MANUKA ROASTED CAULIFLOWER STEAK** GF v DF  
halloumi, kale, pickled red onion, couscous, pomegranate molasses, pomegranate seeds

## *for the table*

*herb buttered new potatoes | chargrilled seasonal asparagus with toasted almonds |  
festive garden salad with candied walnuts, cranberries + citrus vinaigrette*

## *desserts*

**CHRISTMAS PUDDING** v  
warm brandy custard, vanilla bean ice cream

**STRAWBERRY CHIA SEED PUDDING** v DF  
almond milk, coconut milk, maple syrup

GF GLUTEN FRIENDLY ON REQUEST

DF DAIRY FREE ON REQUEST

V VEGETARIAN ON REQUEST

GLUTEN FREE FLAT BREAD +\$3

We will do our best to accommodate your needs – however, we cannot guarantee the complete absence of trace elements

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