

New Year's Eve Dinner

2021

\$75 p/p

Entrée

SMOKED SALMON

Avocado, dukkha, crispy pancetta on peppery roquet w truffle oil & balsamic.

or

SEARED GOAT CHEESE

Dried figs, fennel, preserved lemon, green olives on mesclun w tahini dressing.

Mains

CHAR GRILL FILLET STEAK

Bed of smoked bacon strips, baby onions, leeks and lentils served with port jus.

or

GRILLED SALMON

Glazed lime chutney, cherry tomato, pickled cucumber, mesclun w green mango salsa & coriander yoghurt dressing.

Sharing Plate

NEW ZEALAND CHEESES

Selection, crackers, nuts, honey jelly