



SHELLY BAY BAKER

Organic rye sourdough, wild garlic butter

TO START

Spring tabbouleh, radish, cucumber, tomato, Lewis Farm asparagus, grilled tomato

Ruakaka kingfish crudo, green apple, basil, celery

Duck manti – ‘Turkish ravioli’ pomegranate, garlic yoghurt, paprika butter

MAIN

Clevedon buffalo ricotta gnocchi, oyster mushroom, parsley butter

Line caught fish, broccolini, chive butter sauce

Roast turkey, truffled savoy cabbage, Christmas cherry compote

SIDES TO SHARE

Herb and leaf salad, baby gem, rocket, chardonnay dressing

Patatas bravas, smoked tomato sauce

DESSERT

Crème Catalan. mandarin & Campari caramel

Steamed plum pudding, brandy custard, vanilla ice cream

