



FESTIVE SET MENU
2 COURSE, 65pp

STARTERS TO SHARE

Baked calamari

Stuffed with prawn & snapper, cray bisque sauce
gf

Shelly Bay Baker Bruschetta

Tomatoes, potatoes, basil pesto, buffalo feta
*gf, *df, v, *vegan

Bresaola

Wild rocket, grana Padano, balsamic
gf

CHOICE OF MAIN

Spaghetti alla Nerano

Zucchini sauce, basil, garlic, pecorino Romano
v

Turkey breast

Mushroom & cranberry stuffing, beluga lentil,
Christmas cherry sauce

Aoraki salmon fillet

Confit fennel, charred asparagus, orange butter sauce
gf, *df



WITH THANKS TO

KAIMOANA - TORA COLLECTIVE, WAIRARAPA
CHEESE - VIAVIO, NELSON
KINGFISH - HAKU, NORTHLAND
OLIVE OIL - OLEA ESTATE, FEATHERSTON
BUTTERFISH - STRAIT SPEARED, WELLINGTON
KAIMOANA - YELLOW BRICK ROAD, AOTEAORA
FRESH PRODUCE - LEWIS FARMS, LEVIN
CHEESE - ANABELLE, AUCKLAND
KAIMOANA - LEIGH FISH, LEIGH
CHEESE - CLEVEDON BUFFALO CO., CLEVEDON
CLAMS - CLOUDY BAY CLAMS, MARLBOROUGH
CHICKEN - BOSTOCK BROTHERS, HASTINGS
MUSSELS - MILLS BAY MUSSELS, MARLBOROUGH
TOMATOES - CURIOUS CROPPERS, CLEVEDON