

**FESTIVE SET MENU**  
3 COURSE



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**SHELLY BAY BAKER**

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Organic rye sourdough, cacio e pepe butter

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**TO START**

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Marinated avocado, sicilian caponata, baby gem lettuce, polenta chips

Ruakākā kingfish crudo, green apple, radish, basil, celery

Duck manti - 'Turkish ravioli' pomegranate, garlic yoghurt, paprika butter

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**MAIN**

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Carnaroli risotto, asparagus, parmesan, aged rice, citrus, chive

Line caught fish, Beluga lentil, broccoli puree, lemon zest

Turkey breast, mushroom & cranberry stuffing, beluga lentil, Christmas cherry sauce

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**SIDES TO SHARE**

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

Patatas bravas, smoked tomato sauce

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**DESSERT**

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Baked date & cranberry pudding, brandy cinnamon custard, vanilla gelato

Yuzu parfait, lemon curd, lime crumbs, vanilla custard

**95pp**

