



NEW YEAR'S EVE GREAT GATSBY GALA DINNER

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AMUSE BOUCHE

Duck liver parfait choux, New Zealand black truffle

APPE TISERS

Seasonal organic tomato

with burrata, basil, pickled red onion, rocket, and Hawkes Bay olive oil

Marlborough green mussel chowder

with dill oil, sour dough croutons and oscietra caviar

Homemade crab cake

with spiced avocado remoulade, lemon and cress

Local grass-fed beef tartare

with chive pesto, capers, cornichons, egg yolk and garlic crostini

MAINS

Pan seared deep sea orange roughy

with Kaikoura crayfish, crayfish bisque and shaved fennel

Veal chop katsu

with chives, garlic puree and charred lemon

REFRESHER

Apple and rosemary granita with 1919 Pink Gin

SHARED DESSERT PLATTERS

Venezuela 72% dark chocolate fondant

Cacao Barry ruby chocolate tart

Berry tiramisu

Crème brûlée

Selection of cheeses, crackers, crispy bread