

# New Year's Eve Menu

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## AMUSE BOUCHE

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Smoked Duck Rillettes, Cauliflower Panna Cotta, Consomme

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## ENTRÉE

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### Butter Poached Crayfish & Spanner Crab Cocktail

Whipped Avocado, Jalapeño Gel, Iceberg Lettuce, Brioche Croute, Crispy Lemon

### Slow Cooked Wakanui Beek Cheek

Parmesan Polenta, Caramelized Onion, Grilled Asparagus, Pinot Noir Jus

### Seared House Made Potato Gnocchi

Salt Baked Baby Beetroots, Grilled Haloumi, Creamed Wild Mushrooms, Cheese Foam

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## PALATE CLEANSER

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Goats Cheese Mousse, Tomato Sorbet, Roasted Almonds

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## MAIN

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### Pasture-Fed Angus Eye Fillet

Glazed Short Rib, Textures of Potatoes, Baby Spinach,  
Burnt Cauliflower, Crispy Onion Rings, Madeira Jus

### Crispy Skin Mount Cook Salmon

Heirloom Tomato and Saffron Risotto, Marinated Tomatoes, Baby Fennel,  
Diamond Clams, Baby Squid, Crayfish Oil, New Zealand Seaweeds

### Roasted Free Range Harmony Pork Belly & Loin

Red Cabbage and Apple slaw, Shoulder Pie, Spiced Apple Puree, Crackling

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## DESSERT

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### Summer Berries Valrhona Chocolate Mousse

Sacher, Summer Berries Centre, Raspberry Meringue,  
Boysenberry Gel, Summer Berries Ice Cream

### Apricot & Pistachio Opera

Pistachio Joconde, Apricot Gelee, Roasted Apricot,  
Pistachio Crumbs, Raspberry Macaroon, Pink Guava Sorbet

### Roquefort Blue

Walnuts, Tomato Jam, Honeycomb, Falwasser Wafer

GF & DF Option: Dark Aero Chocolate, Sour Plum Meringue