

# lunch

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## Christmas Day

25<sup>th</sup> December 2019

Five Courses | Nine Dishes  
Designed to Share

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for the table

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### Fried West Coast Whitebait

house-baked sourdough, butter, lemon

### Grilled Scampi Tails

sliced fennel, cress, parsley, garlic butter

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### Angus Pure Beef Carpaccio

parmesan, black garlic mayo, pine nuts, truffle salt, wild rocket

### Goats Cheese Croquettes

thyme & honey

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### Mexican Style Seafood Salad

snapper, mussels, squid, avocado, cucumber, roasted tomato, cumin, coriander,

### Crispy Pork Belly

chipotle & lime sauce

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### Slow Roasted Shoulder of Te Mana Lamb

southern fried eggplant, drained yoghurt, za'atar

### Agria Potato Salad

Red onion, feta, mint, parsely

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### Eton Mess

summer berries, pomegranate jellies, vanilla meringue, raspberry sauce, soft whipped cream

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\$125pp

minimum two diners

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