

# Christmas Day 2022

## Trust The Chef

### Bites

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Freshly shucked Marlborough Sounds oysters | cucumber, gin

Mills bay mussel | Pico de gallo

Fried whitebait | milk crouton, sauce gribiche

NO.1 Cuvee | Methode Traditionelle NV | Marlborough

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Market fish crudo, charred corn, avocado, mojo verde

Nautilus | Albarino | Marlborough 2021

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Grilled scampi | garlic butter, lemon, rocket

Greywacke | Sauvignon Blanc | Marlborough 2021

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Beef tartare | smoked cream, hopped mustard, potato crisp

Nanny Goat | Pinot Noir | Central Otago 2021

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### Main

Slow roasted Te Mana lamb shoulder | grilled asparagus, roasted pepper & nduja sauce

Baked potato gratin | chives, taleggio

Ata Rangi 'Celebre' | Merlot, Syrah, Malbec, Cabernet Franc 2020 | Martinborough

### Dessert

Eton mess | fresh berries, meringue, soft whipped cream, berry sauce

Hunter's | Late Harvest Riesling 2013 | Marlborough

(subject to change - due to seasonal availability )

