

# CHRISTMAS MENU

**\$250 PER PERSON | 7-COURSE SET MENU**

Includes a complimentary glass of Moët Chandon Champagne

## ENTRÉE

### BEET AND GOAT CHEESE TERRINE V GF

asparagus puree | potato glass | manuka honey & roasted carrot puree

### LOBSTER THERMIDOR GF

sauerkraut | bisque | coriander & lime foam | provola

### CONFIT DUCK LEG GF DF

charred onion petals | jus | snow peas | orange & lemon gel

### MT COOK SALMON TARTARE GF

avocado | wild blackberries | creme fraiche | togarashi | pastry

## MAINS

### RUSTICHELLA PACCHERI V

courgette | burrata | pine nuts | semi dried tomatoes

*or*

### WAGYU SCOTCH FILLET GF

portobello | duchesse potatoes | asparagus | jus

*or*

### GRILLED KINGFISH GF

mussek fritters | cavolo nero | tomato confit | lemon butter sauce

## DESSERT

### CHEESECAKE TRIO

praline | orange sponge

### COCONUT AND KAFFIR LIME SORBET GF DF

mint powder | lengua de gato