



# CHRISTMAS EVE MENU

**New Zealand Artichoke Hearts**  
**Broad beans, baby leeks with vinaigrette**

~\*~\*~

**Prawn and Avocado Cocktail**  
**Baby gem, rose marie sauce**

~\*~\*~

**Seasonal Asparagus**  
**Pasture raised hens egg, white miso beurre blanc, toasted  
sesame**

~\*~\*~

**Roasted Dory Fillet**  
**Snow pea with blue swimmer crab, crayfish ravioli, sage brown  
butter**

~\*~\*~

**Butter Poached Turkey Tenderloin**  
**Heirloom carrot, baby beetroots, bread sauce, veal jus**

~\*~\*~

**Lemon Sorbet**

~\*~\*~

**Wakanui Beef Tenderloin**  
**Potato gnocchi, spinach, peppercorn jus**

~\*~\*~

**Merry CherriesMas**  
**Chocolate Fondant, fresh cherries, Mulled wine and cherry  
sorbet, spiced chocolate crumble**

~\*~\*~

**Mignardises**

**\$189 PER PERSON**

