

Christmas Dinner: 1730 - 2130

Adult: 11yrs + \$75pp

Children: 5yrs – 11yrs \$37pp

Children 0yrs – 4 years complimentary
(with an accompanied paying adult)

CHEFS SOUP OF THE DAY

IN HOUSE BAKED BREAD

East coast sour dough | selection of handcrafted rolls |
| kakariki olive oil | sea salted butter |

CARVERY

Glazed ham off the bone | mustard | clove | pan gravy | apple sauce
Roast turkey | hangi stuffing | cranberry jus
Roasted scotch fillet | wood-roasted garlic jus

ANTIPASTO PLATTER

Charcuterie | local cured meats | pickled grilled vegetables | duck parfait | mushroom pate | Kakariki
olive oil | hummus | crusty bread
Selection of sushi | salmon | avocado | tuna | vegetarian

Kiwi butter chicken curry | raita | poppadom

Cauliflower mac n cheese

Vegan moussaka | eggplant | Napoli | garlic potato | mushroom | cream cheese |

Day boat caught fish | lemon & herb butter sauce

Herb steamed seasonal vegetables

Roasted root vegetables | kumara | pumpkin | baby carrots | herbs | sea salt

Caesar salad | cos leaves | grated egg | anchovies | parmesan | crusty garlic croutons |
Caesar dressing | bacon crumble

Garden leaves | carrot ribbons | red onion | sundried tomato | radish | cucumber
Greek | cucumber | red onion | olives | cherry tomato | oregano | feta | lemon | olive oil
Beetroot | feta | toasted walnuts

DESSERT

Hot bread & butter pudding | Chantilly cream

Gingerbread cookies | German Stollen | Panneton | Fruit mince tarts |

Black forest yule log

Key lime tart

Pine forest cake | chocolate truffle cake

Seasonal fruit salad

Chocolate | vanilla anglaise | caramel | brandy | raspberry | maple syrup | honey comb |

COMPOTES

Apricot & lime | Apple & cinnamon | pineapple & star anise | mixed berries
Freshly brewed coffee | selection of herbal tea's