



NEW YEAR'S EVE 2018

MENU

Amuse bouche

Yuzu vodka sour gel
and wasabi tobiko masago **GF DF**

Entrée

Cold smoked kangaroo loin, roasted cauli
foam, labneh and dukkah **GF**

Spanner crab risotto, ricotta sphere
and lemon rocket **GF**

Main

Raukumara venison medallion, roasted corn
puree, heirloom tomato, coriander and
kawakawa pepper **GF DF**

Market fish, today's catch, green pea and
cardamom puree, broccoli flower and basil **GF**

Dessert

Elderflower and grape panna cotta, mint
cracker and violet sponge **GF**

Alunga chocolate tart with saporoso merengue
and caramel mousse