

Cocktails \$15.each

Summer Bubbles- mango Veuve ice rosé
Christmas Gin- tall -ice lime-fruit- Chambord - tonic
Spiced Sailor-spiced rum- lime- ginger beer- cucumber

Tempting \$18 each

Mixed Olives / Buffalo Mozzarella / prosciutto
Chicken liver Pate / Cabernet jelly /wafers
Smoked salmon & prawn dip / wafers

Entrées \$19. each

Local Pacific oysters
Natural – raspberry chardonnay/ pink pepper
Battered – harissa mayonnaise/ fried capers

Clam & Hapuka Broth
Saffron /pancetta shards

Tea Smoked Duck
Cucumber pickle / fresh peach

Beef Eye Fillet
Wild mushroom / pan jus / manuka smoked butter

Chard Pepper Salad
Goats curd / asparagus / fresh peach

Main's \$42. each

Honey Glazed Ham
minted bacon potatoes / Christmas stuffing / mustard crème fraiche sauce

Hawkes Bay Lamb
minted bacon potatoes /Christmas stuffing / rosemary & port jus

Grilled Market Fish
Spanish Remesco / steamed asparagus / cranberry & champagne jus

Risotto
roasted pumpkin /saffron / buffalo mozzarella / vine ripened confit tomato

Dessert's \$16.each

Christmas Plum Pudding
warm / vanilla bean custard / vanilla ice cream

Citrus Tart
fresh summer berries / crushed meringue / thickened cream

"Our Trifle"
Layered lady fingers / custard / drunken fruit/ brandy cream

Ricotta & Orange Blossom pudding
Roasted peach / honey & almond ice cream



