

NEW YEARS EVE 2020

Sample Menu - subject to change

AMUSE BOUCHE

Pressed Watermelon | with Manuka honey, balsamic and feta

STARTERS

Choose one

Steamed Slipper Lobster | Spiced seafood laksa with crayfish pearls and coconut foam, or

Green Asparagus Spears | Parmesan snow, poached quail eggs, shaved cucumber pickle,
apple chips and spinach puree, or

Smoked Crispy Duck Breast | with fig preserve, caramelised pumpkin orange souffle and local mushrooms

PALATE CLEANSER

Rum roasted pineapple shooter

MAINS

Choose one

Ora King Salmon Fillet | citrus green tea spiced ceviche lollipop, edamame peas, fresh NZ horseradish,
nasturtium watercress salad, masterstock broth, or

Waihi Pukawa Station Beef Tenderloin | duck fat potato gratin, sauteed spinach,
buffalo feta and port wine jus, or

Pressed Cauliflower Terrine | citrus pistachio dust coating, baby vegetables,
Persian potatoes with spinach

DESSERT BUFFET

Venezuela 72% dark chocolate fondant

Ruby 'Cocoa Barry' chocolate tart

Berry tiramisu

Limoncello mousse

Creme brulee

Chocolate fountain

Selection of cheese, crackers and crispy bread