

Christmas / Summer SET MENU

\$59 PP 2 COURSES / \$67 3 COURSES

our menu is served in a shared banquet style for the table

Add oysters \$35 1/2 doz / \$65 dozen

TO START

Grilled new season asparagus, hollandaise, bacon crumb
Halloumi & chorizo skewers, chimichurri
Whipped feta, confit tomatoes, basil, homemade flatbreads

MAIN EVENT

Bourbon marinated eye fillet, bernaise sauce, red wine jus
Pan fried snapper, miso creamy sauce
Blood orange glazed champagne ham

SERVED WITH

Sumac roasted baby carrots, tahini yoghurt, pomegranate
Kimchi roasted potatoes
Pear, blue cheese, walnut salad

TO FINISH

Petit fours

CELEBRATE WITH VEUVE CLIQUOT

Veuve Cliquot champagne \$99 bottle
Veuve Cliquot rose brut \$109 bottle