

LIVING ROOM

New Year's Eve Menu

\$298 per adult, \$149 per child

SNACKS ON TABLE

Crispy Devilled Eggs, Chili Crisp
Savory Brioche, Bacon Jam
Shrimp Toast, Tom Yum Aioli, Bonito Flakes

OYSTER TRAYS

Freshly Shucked, Kimchi Ketchup, Malt Ponzu

SUSHI

Tempura Kumara, Maple Soy Glaze, Crispy Onions
Cucumber, Avocado, Capsicum
Teriyaki Chicken, Toasted Sesame Seeds, Kewpie Mayo
Spicy Tuna, Unagi Sauce, Green Onion, Fish Roe, Inari

WHITEBAIT FRITTERS

Brown Butter Brioche, Preserved Lemon Aioli, Fresh Chives

KIWI BBQ

New Zealand Lamb Racks
Mt Cook Salmon Skewers
Heirloom Tomatoes, Cucumbers, Olives, Onions, Feta Cheese, Lemon Dressing
Kumara, Onion Jam, Mustard Dressing, Shallots, Salad
Chilled Grilled Vegetables, Hummus, Baba Ghanoush
Selection of Condiments
Bread Selection, Chive Butter, Confit Garlic Butter

DESSERT

Dark Chocolate, Cherry, Hazelnut Bar
Strawberry And Custard Tartlet
Pineapple, Vanilla, Mango Charlotte
Passionfruit, Coconut, Meringue Roulade

LATE NIGHT SNACKS

Chicken Katsu Cabbage, Tonkatsu, Yuzu-Kosho Mayo

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.