



# Christmas

## DINNER MENU

**Welcome glass of  
Cuvée58 on arrival**

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Freshly baked ciabatta, roasted onion butter,  
smoked fish pâté, potted pork

Ceviche, horseradish cream, dill oil,  
baby gem lettuce, cured egg yolk,  
crispy white bait

Beef tartar and potato mille-feuille,  
mustard espuma, charred leek ash

Pressed lamb shoulder and lamb jus

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## SIDES TO THE TABLE

Roast potatoes

Roasted Brussels sprouts,  
red apple and bacon

Caramelised pumpkin hummus,  
sauvignon blanc-hydrated sultanas,  
cinnamon sugar and toasted pumpkin seeds

Pear, pecan nut, goat's cheese salad

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Christmas pudding ice cream,  
cherry, 70% Valrhona Guanaja