



New Year's Eve

Amuse bouche



Scorched beef tartare, smoked egg yolk, white soy, kumara and cocoa

Salt and chilli squid, peanut miso aioli, toasted peanuts, Korean chilli

Burrata, heirloom tomato, pickled strawberry, black olive, focaccia



Taupo beef eye fillet, potato terrine, black garlic

Day-boat caught fish, sauce 'tartar', Jersey Bennies, smoked mussels

Free-range chicken, summer greens, macadamia butter, truffle jus gras

Zucchini risotto, Zephyr courgette, goat's feta, 63° egg

For the table

French fries

Summer leaf salad, radish, puffed grains



Cheese cake, strawberry sorbet + jelly, shortbread, milk crisp

Valrhona Manjari mousse, Tonka bean ice cream, whipped Valrhona dulce