



FISH

PRE-CHRISTMAS GROUP SHARING MENU

BY CULINARY DIRECTOR ALAN SMITH

Pre-Booking Required | Groups of 10 and Above

\$128 pp | 3 Course - Amuse Bouche, Appetizer, Main Course, Sweet Temptation

**Amuse
Bouche**

*Mini Turkey & Cranberry Sausage Roll, Sage Crust,
Spiced Apple Relish
Focaccia Bread, Whipped Pumpkin, Feta Dip*

Appetizer
(served to share)

*Signature Mediterranean Crab Cakes, Crayfish, Lemon
Mayonnaise
Marlborough Mills Bay Mussels, Coconut Broth, Lemongrass,
Sweet Chilli, Coriander, Toasted Sourdough
Festive Spiced Duck & Cherry Terrine, Cranberry Compote,
Toasted Brioche*

**Intermediate
Course**
(choose one)

*Signature Herb Crusted Coastal Lamb Cutlets Ratatouille,
Feta, Pumpkin Mash, Baby Spinach, Black Garlic Jus
Pan-Roasted Market Fish, Ginger Lemongrass Cream,
Heirloom Caponata, Crispy Shallots
Pan-fried Pumpkin Gnocchi Truffle Mushrooms, Hazelnuts,
Sundried Tomato, Whiskey Cream Sauce*

Sides
(served to share)

*Roasted Root Vegetables with Thyme Honey Glaze
Maple-Roasted Sweet Potato with Smoked Paprika*

**Sweet
Temptation**
(choose one)

*Traditional Christmas Pudding, Brandy Custard,
Candied Citrus
Pavlova, Rhubarb Compote, Seasonal Berries, Vanilla Cream,
Chocolate Curls
Cinnamon Spiced Apple Pie Tartlet, Vanilla Bean Custard*

- Please advise of any allergies (e.g., shellfish, nuts) at time of booking.
 - All dishes are prepared in a kitchen that handles allergens; cross-contamination may occur.
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