



Pre-Christmas Set Menu 2020

Selection of house breads
butter & extra virgin olive oil

To Start

High Country Venison Pie

mushroom medley, merlot jus, aged cheddar
or

Duck Liver Pâté

sultana caramel, spiced walnut crumb, brioche
or

Christmas Greek Salad

buffalo burrata, olive caramel, cucumber sponge v

To Follow

Dukkha Crusted Lamb Loin

ratatouille, saffron couscous, confit baby carrot, date jus
or

Akaroa Salmon

scaloped potato, chardonnay poached prawns, asparagus, béarnaise gf
or

Canter Valley Confit Duck

parmesan cauliflower, lemon-oil braised red cabbage, sour cherry, jus gf

Sweet Finish

Dark Chocolate Mousse Cake

summer berries, candied hazelnut, mango sorbet
or

Pavlova Roulade

sticky raspberry, white chocolate, passionfruit gf v
or

50 Bistro Christmas Pudding

brandy espresso creme, pomegranate, candied cashew nuts v
coffee or tea

Menu subject to change
\$95 per person

gf - gluten free df - dairy free v - vegetarian