



NEW YEAR'S EVE 2025
THREE COURSE SET MENU
180PP

FOR THE TABLE

Hand crafted breads, whipped brown butter

ENTRÉES

Fresh seasonal oysters, lemon, shallot chardonnay vinegar

Burrata, eggplant caponata, aged balsamic, pine nuts, sourdough

Grilled Black Tiger prawns, chilli & garlic butter, lemon

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice

JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

MAINS

Grilled market fish, courgette, potato straws, dill butter sauce

Grilled chicken supreme, pomme cocotte, asparagus, chervil, jus gras

Ricotta gnocchi, spring vegetables, basil pesto, brown butter

Hurunui Beef, scotch, grain fed, NZ, 300g

Canterbury Angus, eye fillet grass fed, Canterbury, NZ, 200g

Southern Stations Wagyu, sirloin 200 days grain fed, South Island, NZ, MBS 6, 250g

Zen-Noh Wagyu Scotch, grain fed only, Miyazaki, A5 MBS 12, 200g (additional \$65)

SIDES FOR THE TABLE

Truffle parmesan french fries

Grilled broccolini, oloroso sherry sauce, golden almonds

Signature creamed spinach

Waldorf salad, candied walnuts, celery, apple, Craggy Range Farmhouse Danbo

DESSERTS

Manjari chocolate torte, orange curd & strawberries

Pavlova, mango curd, makrut lime coconut crumb, mango & lime sorbet

Selection of Local & European Cheese, quince, fresh fruit, crackers



**NEW YEAR'S EVE 2025
CHILDREN'S TWO COURSE SET MENU
45PP**

MAINS

Canterbury Angus eye fillet, 100g

Hurunui Beef scotch, 150g

Roasted free range chicken leg

Market fish, tempura battered or pan fried

Crumbed calamari bites, lemon

SIDES

Whipped potato

Shoestring fries

Vegetables of the day

Garden salad

DESSERT

Two Scoops of Vanilla, Chocolate or Hokey Pokey Ice Cream