



NEW YEARS EVE DINNER MENU \$155PP

5PM TILL LATE

Entrees

Game bird terrine, persimmon chutney, pistachio nut crumb, brioche toasts

Mediterranean style whitebait, extra virgin olive oil, garlic, croutons

Mains

Market fish, brown butter, crispy cappers and lemon

Duck breast, pumpkin, blackened onion, thyme jus

Savannah Angus Petit Eye Fillet

Upgrade to Wakanui scotch **\$15**

Upgrade to Robins Island 7-9 Wagyu sirloin **\$50**

Upgrade to A5 12+ Wagyu sirloin **\$110**

All steaks served with watercress puree and red wine jus

On the side

Asparagus w tomato hollandaise, truffle steak fries, summer green salad

Dessert

Tiramisu, chocolate sorbet, JSH shortbread

Raspberry Bombe Alaska, summer berry nage

Vegetarian options available upon request