

BANQUET LONG LUNCH

A flute of Perrier-Jouët

FIRST COURSE

Oyster Selection, Shallots, White Balsamic & Red Wine Vinegar

Scampi Sashimi, Chili, Coriander & Olive Oil

Selection Of Big Glory Bay Salmon, Snapper & Kingfish

Sashimi, Nigiri, Pickled Ginger, Organic Soy, Wasabi

A glass of 2014 Yealands Pinot Gris

SECOND COURSE

Crayfish Cocktail, Crème Fraiche, Baby Cos, Chives

Grilled Crayfish Tails, Garlic, Parsley & Pernod butter

Miso Glazed Toothfish

Chargrilled Big Glory Bay Salmon, Green Goddess

Shoestring Fries

Green Salad, Avocado, Cucumber, lemon dressing

THIRD COURSE

Selection of Petit Fours

NZ & International Cheeses