

# NEW YEAR'S EVE 2017 MENU



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## TO START

A flute of Mumm Cordon Rouge

### Raw Bar Platter

Market oysters, scampi, sashimi, condiments

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## ENTRÉE

### Drunken Chicken Ballotine

Squid ink wafer, crispy chicken skin, lime caviar, butter sauce

### Seared Wild South Island Venison Loin

Caramelised pineapple, mint, coriander, puffed farro, rock sugar lime dressing

### Hot Smoked Ora king Salmon

Grapefruit, potato fondant, dill crème fraiche, fried capers, fennel

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## MAIN COURSE

### 180gm Pasture Fed Eye Fillet

Caramelised parsnip, celery, bone marrow, sherry jus

### Grilled Longline Kingfish

Ajo blanco, marinated cherry tomatoes, charred leek, herb oil

### Slow Roasted Pork Belly

Braised pork cheek, watercress cream, New Zealand cranberries, grilled scallion, Madiera jus

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## DESSERT

### Vanilla Cream Mousse

Strawberry, blueberry, meringue

### Selection of New Zealand Cheeses

Water crackers, crisp walnut bread,  
fig chutney

### Valrhona Dark Chocolate Marquise

Orange sponge cake, violet alunga truffle,  
chocolate soil