

Christmas Day Dinner

Te Matuku Waiheke Oyster natural, lemon

Puff Bread, taramasalata, salmon caviar, chives, lot 8 olive oil

Sean's steak tartare freshly-ground

Massimo's stracciatella, Grilled Golden Queen peaches,
pistachio pesto

Curious Cropper's heirloom tomato salad, basil

Linguine, lemon, Te Anau saffron, parmigiano

Harmony Farms roast porchetta, chicken jus, fennel

Duck fat potatoes, garlic, rosemary, rock salt

Chargrilled asparagus, lot 8 olive oil

Zuppa inglese raspberry trifle



*All dishes are subject to seasonal availability and the whim of Sean