

# Christmas Day Lunch

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Te Matuku Waiheke Oyster natural, lemon

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

Baked saganaki, Greek kefalograviera cheese, honey, chilli

Sean's steak taretare freshly-ground

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

Curious Cropper's heirloom tomato salad, basil

Lamb souvlaki, garlic toum, lemon

Linguine, lemon, Te Anau saffron, parmigiana

Kataifi wild caught Queensland prawns, lemon

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