

2 Course Festive Feasting Menu

\$105 per person

Available 8th November – 24th December

TO START

Puff bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Massimo's stracciatella, garden peas, chilli, mint

Beetroot & chilli cured Mt Cook salmon, capers, crème fraiche

Curious Cropper's heirloom tomato salad, Billy Scott strawberries, watermelon, mint

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Easterbrook Farms roast duck, cherry jus

Asparagus cooked over the coals, labneh, pomegranate, pistachio

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary



Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean

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TO FINISH

Pavlova, strawberry & rhubarb compote, vanilla cream, dark chocolate

Apple tarte, vanilla bean ice cream



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