

# Esther

## Christmas Day Lunch

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*\$249 per person*

### TO START

Puff bread, taramasalata, lemon zest, chives, lot 8 olive oil

Baked saganaki, Greek kefalograviera cheese, honey, chilli

Skull Island kataifi prawn, honey, chilli, oregano

Curious Croppers heirloom tomato tart fin, buffalo curd, black olives

Baby cucumbers, mandy's horshradish, labneh, dill oil

### IN BETWEEN

Cloudy Bay Diamond clam risotto, marscarpone, salmon caviar, chives

Speckle Park rib eye off the bone, salsa verde

Waitoa free-range roast chicken, sage stuffing, chicken gravy

Duck fat potatoes, garlic, rosemary, rock salt

Organic Cambridge asparagus En papillote, sauce grabiche

### TO FINISH

Zuppa anglaise, raspberry truffle

Chocolate terrine, Luxardo cherries, canolli



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