



New Year's Eve Duke Set Menu

\$65.00 per person

Entree

Te Ika Mata: Marinated white fish w coconut, chili, lime & coriander served on pickled cucumber ribbons

Seafood Chowder - Local fresh shellfish and fish in a creamy chowder, served in a cob loaf

Roasted grass fed lamb rump w beet puree, feta cheese & pine nuts

Mains

Oven Roasted Fish of the Day w cauli puree & asparagus, dressed w/ a bacon, macadamia & lemon vinaigrette

Carved whole roasted eye fillet w fondant potatoes, creamy spinach & béarnaise sauce

Asparagus & green pea risotto w garlic chips and quark cheese

Desserts

Chefs ice cream selection

Seasonal Panacotta w fruit coulis