New Year's Eve

On arrival enjoy a celebratory glass of bubbles with Chef's Amuse Bouche

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ENTRÉE | CHOOSE ONE

Heirloom tomato carpaccio, seared yellowfin tuna, basil, gazpacho vinaigrette

Burrata, summer greens, basil pesto, prosciutto

Roasted beetroot, Otago cherries, red witloof, whipped almond butter

MAIN COURSE | CHOOSE ONE

Confit Mt. Cook Salmon, petit pois à la Française, summer herbs and flowers

Whole eggplant, green tahini, toum, chilli crisp, aromatic herbs

Coastal lamb rump, red chermoula, eggplant caviar, buttermilk

Add $15 | Wagyu sirloin, grilled oyster mushrooms, black garlic, smoked bone marrow

DESSERT

Pavlova, strawberry, balsamic, basil, strawberry sorbet

Add $10 | Selection of local and European cheese with condiments

BISTRO
LAGO