Festive Feasting Menu

2 Course | \$110 per person

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
Line caught market fish crudo, anchovy essence, Calabrian chilli, crouton
Curious Cropper's heirloom tomato, strawberries, watermelon, mint, pistachio
Ham hock terrine, pickles, mustard

YOUR BIG STUFF

Fusilli, Amatriciana, guanciale, tomato, chilli

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives Whole roast Waitoa free range chicken, grilled lemon, Harissa Asparagus cooked over the coals, labneh, pomegranate, pistachio Petite green leaves, witlof, baby gem, chervil, hummus Duck fat potatoes, garlic, rosemary

Festive Feasting Menn

3 Course | \$125 per person

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
Line caught market fish crudo, anchovy essence, Calabrian chilli, crouton
Curious Cropper's heirloom tomato, strawberries, watermelon, mint, pistachio
Ham hock terrine, pickles, mustard

YOUR BIG STUFF

Fusilli, Amatriciana, guanciale, tomato, chilli

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

Whole roast Waitoa free range chicken, grilled lemon, Harissa

Asparagus cooked over the coals, labneh, pomegranate, pistachio

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

Duck fat potatoes, garlic, rosemary

TO FINISH

Pavlova, strawberry rhubarb compote, vanilla cream, dark chocolate

Apple tarte, vanilla bean ice cream

Available 1st November until 30th December (excluding Christmas Day) All dishes are subject to seasonal availability and the whim of Sean Please advise staff of any allergies