

PODIUM

3-Course Christmas Day Menu | \$99 (choose one option for each course)

STARTERS

Tempura eggplant, miso caramel, toasted sesame seeds (V, DFO)

Salt & pepper squid, micro coriander', sambal (GFI)

Ceviche market fish, coconut, peppers, chilli, micro coriander,
semolina puffs (DF, GFI)

Fried chicken, chilli crisp, garlic mayo', micro coriander (GFI)

MAINS

Cacio e Pepe, fresh casarecce, three pepper, truffle, parmesan, parsley (V)

Pan-roasted Akaroa King salmon, miso glaze, kūmara purée, zhug,
seasonal vegetables, micro coriander (DF, GFIO)

Shaking beef salad, cold vermicelli noodles, cucumber, spring onion, coriander,
roasted peanuts, red chilli, roasted sesame dressing (DF, N)

Harissa lamb rump, seasonal vegetables, mint labneh, spiced chickpeas,
micro cress' (GFI, DFO)

DESSERTS

Thyme, honey & lemon cheesecake, ginger nut, honeycomb tuile (V)

Triple chocolate brownie, smoked chipotle chocolate sauce, hazelnut crumb,
vanilla bean mascarpone (V, N)

Sorbet selection, fruit compote (VG, GFI)

SIDES - add on for \$14

Roast carrots, chilli crisp, parsley (VG, GFI)

Rocket, pear & parmesan salad, candied walnuts, lemon-honey vinaigrette
(V, GFI, N, VGO)

Truffle fries, parmesan, garlic mayo' (V, VGO)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | VO = vegetarian option available
DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of
all allergens. Please let our team know of any dietary allergies.