



Christmas Eve

PANORAMA ROOM DEGUSTATION SAMPLE MENU

SNACKS

Coconut and lime marinated Mount Cook Alpine salmon, tequila, chili, tomato and coriander
Freshly shucked oyster with white balsamic shallots

Wine Match Scott Base Emperor Brut, Central Otago

SECOND COURSE

Stewart Island crayfish bisque. warmed tail, truffle, chive, and oyster mushroom

Wine Match Peregrine Rosé Pinot Noir 2021, Central Otago

THIRD COURSE

Smoked ham hock bon bon, seared scallops, pork scratchings, cauliflower crème,
preserved lemon and pickled organic vegetables

Wine Match Roaring Meg Pinot Gris 2023, Central Otago

FOURTH COURSE

Scorched wild venison, fennel custard, cured duck egg, nashi pear, sweet potato crisps & wasabi peas

Wine Match Black Estate Home Pinot Noir 2020, North Canterbury

FIFTH COURSE

Pure South 55-day aged beef striploin, beef liver parfait, burnt rice, garden beets, wild rocket,
mirin and mustard seed jus

Wine Match Pask Gimblett Gravels Syrah 2022, Hawkes Bay

SIXTH COURSE

Passionfruit Bavarian crème, glass sugar, candy floss, sugared Otago cherries

Wine Match Te Whare Ra Gewurztraminer 2023, Marlborough

SEVENTH COURSE

Homemade S'mores, toasted coconut marshmallow, shortbread crackers, and Whittaker's bitter chocolate

Wine Match Eggnog

