

CHRISTMAS DAY LUNCH MENU

ENTRÉE

CHICKEN & SMOKED HAM TERRINE, fig chutney, toasted brioche (GFO)

KING PRAWN COCKTAIL, lemon, marie rose, heirloom tomato (GFO)

NZ GREEN LIP MUSSELS, confit garlic butter, parsley crumb

MAINS & SIDES

Served shared style in the middle of the table

HONEY & MUSTARD GLAZED HAM, chipolata (GF)

CHRISTMAS TURKEY, sage & onion stuffing

KING DRA SALMON, roasted tomato, basil (GF)

CHARRED BROCCOLINI, toasted almonds (GF)

ROASTED HEIRLOOM CARROTS, pumpkin puree, pepitas (GF)

DUCK FAT GARLIC & ROSEMARY ROAST POTATOES (GF)

GLAZED BEETROOT, horseradish cream, crispy garlic, soft herbs (GF)

DESSERT

CHRISTMAS PUDDING, brandy sauce

STRAWBERRY PAVLOVA, kiwifruit compote, basil (V)

NZ CHEESE SELECTION

blue, brie, smoked cheddar, quince, lavosh, muscatels

CHRISTMAS DAY VEGAN SET MENU

ENTRÉE

BEETROOT TARTAR, pickled red onion, pomegranate, soft herbs, croutons (VG, GFO)

MAINS & SIDES

MUSHROOM & CHESTNUT NUT ROAST (VG)

CHARRED BROCCOLINI, toasted almonds (VG, GF)

ROASTED HEIRLOOM CARROTS, pumpkin puree, pepitas (VG, GF)

GARLIC & ROSEMARY ROAST POTATOES (VG, GF)

GLAZED BEETROOT, horseradish cream, crispy garlic, soft herbs (GF)

DESSERT

VEGAN CHOCOLATE DELICE, mixed berry compote (VG)

ADULTS \$110 | 13-15 YO \$69 |

*Merry Christmas
from the Tav*

5-12 YO \$29 | 4 & UNDER FREE

BOOKINGS ESSENTIAL

GF = gluten free, DF = dairy free, V = vegetarian, VE = vegan, GFO/DFO/VO/VEO = GF/DF/V/VE option