



'Eat. Love. Laugh. Enjoy'

Christmas Day Lunch

5 Course Set Menu

■ **Amuse:** Mediterranean Whitebait w rocket salad & Lemon Wedges

■ **ENTREE**

- Salmon Gravlax w sour cream sauce, cappers, chives, pickled cucumber, lime & lemon olive oil dressing.
- Slow cooked duck ravioli w guacamole, sage brown butter & chopped parsley.
- Seared scallops w crispy pork belly, parsnip puree, pickle sauce & water cress shoots.
- Mikano Crab Lasagne w ricotta cheese, crispy shaved parsnip & beurre blanc

■ **Pallet Cleanser:** Natural Oysters w Lemon cello Dressing

■ **MAINS**

- Herb Roasted Turkey w roasted vegetables & cranberry sauce.
- Chargrilled wakanui sirloin w spinach potato cake, buttered asparagus & jus.
- Braised Lamb Shoulder Rack on couscous salad, salsa verde & jus.
- Baked Crumbed Market Fish on leek & potato salad & parsley sauce.

■ **DESSERTS**

- Christmas pudding w caramel sauce & apple pie ice cream.
- Roulade Pavlova w fruit salad & passionfruit sauce.
- Cinnamon & Vanilla Crème Brulee w chocolate brownie & raspberry sauce.
- Mikano style Tiramisu

■ **SIDES**

- Steamed Mixed Vegetables w Lemon Olive Oil.
- Thin Crispy Fries w Garlic Aioli.