

# New Year's Eve

## PANORAMA ROOM DEGUSTATION MENU

### FIRST COURSE

Rare, seared tuna, crab rilette, pork crackling, citrus gel, caviar  
Freshly shucked oyster, lemon dill velouté, zucchini, pickled shallots  
Baked ham, honey mustard, , cornichons, brioche

*Wine Match* Scott Base Emperor Brut, Central Otago

### SECOND COURSE

Free range chicken, wild rabbit and truffle terrine, mushrooms a la grecque, asparagus,  
wild fennel, nectarine and goat's cheese, porcini crisps

*Wine Match* Isabel Wild Barrique Chardonnay 2024, Marlborough

### THIRD COURSE

Nori rolled Mt Cook salmon loin, cauliflower crème, surf clam and prawn sauce verge,  
crayfish tail and custard, pickled cauliflower, baby radish and foraged seaweed

*Wine Match* Matawhero, Irwin Chardonnay, Gisborne

### FOURTH COURSE

Mountain horopito & macadamia crusted pork fillet, pork belly, nut crème, salt-baked  
garden beetroot, red currant gel, roasted cos, fava beans and nashi pear

*Wine Match* Maude Pinot Noir 2024, Central Otago

### FIFTH COURSE

Southern stations beef wagyu, celeriac crème, roasted artichoke and sweet corn succotash,  
roasted shallot, baby carrots and duck liver parfait, tomato basil jus

*Wine Match* Decibel Malbec 2023, Hawkes Bay

### SIXTH COURSE

Salted caramel pistachio chocolate tart, cocoa nib streusel, citrus caramel cremeux, summer berry gel,  
honeycomb, microwave sponge, tequila minted strawberry salad and brown butter ice cream

*Wine Match* Sandeman Fine Ruby Porto, Portugal

### SEVENTH COURSE

Truffled Manchego and Windsor blue cheese, spent grain beer crackers,  
vanilla honey poached apricot, sour apple & pickled walnuts

*Wine Match* Jules Taylor Sauvignon Blanc Late Harvest, Marlborough

