



Christmas at The Quay

à la carte

Entree & Main - \$60pp
Entree, Main & Dessert - \$75pp
Main & Dessert - \$55pp

Entree

SEARED PRAWN CUTLETS GF

Chorizo, broccolini, harissa butter emulsion, pangrattato

TEMPURA EGGPLANT GF, V

Sichuan caramel, spring onion, coriander, chilli

NORTHLAND BEEF CARPACCIO GF

Rare seared beef, truffle oil, parmesan, rocket, parmesan

Main

HAWKES BAY FREE FARMED PORK BELLY GF

Pickled beetroot carpaccio, fennel & apple salad

WAIKATO LAMB RUMP GFA

Grilled marinated eggplant, minted yoghurt, crisp flat bread

LOCALLY LINE CAUGHT FISH OF THE DAY

Changes daily

Dessert

CHOCOLATE GFA

Chocolate ganache, chocolate crumb, black doris plum sorbet

CHEESECAKE GFA

Caramelized white chocolate, macadamia crumb, berry sorbet

PUDDING

Sticky pear & date pudding, butterscotch sauce, Kapiti vanilla ice cream

DF – Dairy Free DFA – Dairy Free Available
VG – Vegetarian V – Vegan
GF – Gluten Free GFA – Gluten Free Available



Christmas at The Quay

To Share

Minimum 4 people - \$80 per person

To Start

THE QUAY HOT CHEESE FONDUE

White wine, gruyere & emmental cheese sauce, selection of local goodies to dip

To Share

1.2KG 16HR SLOW COOKED NORTHLAND LAMB SHOULDER GF

Burnt carrot puree, pit roasted root vegetables, red onion pickle, summer leaf salad, jus

650G NORTHLAND GRASS FED BEEF RIB EYE STEAK GF

Duck fat potatoes, charred broccoli, merlot roasted onion, creamy mushrooms, black pepper butter sauce, pangrattato

To Finish

CHOCOLATE GFA

Chocolate ganache, chocolate crumb, black doris plum sorbet

CHEESECAKE GFA

Caramelized white chocolate, macadamia crumb, berry sorbet

PUDDING

Sticky pear & date pudding, butterscotch sauce, Kapiti vanilla ice cream

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