

P R A V D A

CHRISTMAS SET MENU

Two course \$70 Three course \$80

ENTRÉE

Cured salmon, horseradish cream, pickled cucumber, dill, rye crostini
Buffalo burrata, roast vine tomato, basil, balsamic, Lot 8 reserve olive oil
Prawn cocktail, bloody mary mayo, iceberg, lemon
Christmas ham croquettes, sweetcorn purée, grilled pineapple salsa

MAIN

Chicken cordon bleu, pancetta & brie, creamed spinach, baby carrots, chicken gravy
Hawke's Bay lamb rump, minted pea & pistachio gremolata, labneh, salsa verde
Saffron risotto, grilled asparagus, roast vine tomato, basil, pecorino, balsamic
Market fish, new potatoes, herb butter, pickled courgette, preserved lemon & caper crème fraîche

DESSERT

Summer berry pavlova, chantilly mascarpone, almond praline, lemon curd
Lot 8 olive oil chocolate mousse, vanilla marmalade, blood orange crème fraîche
Tiramisu, Immigrant's Son espresso, Marsala sabayon, Whittaker's ganache, amaretti

SIDES \$12 EA

Roast potatoes, rosemary & garlic salt
Honey carrots, green beans, goat's cheese, toasted almonds

