

Boat Shed

Christmas Lunch 2024

Bites

Marlborough oyster served natural | green apple mignonette

Market fish ceviche | avocado crema, grapefruit, coriander, mint, crispy shallot,
green chilli dressing

Nautilus Estate | Methode Traditionelle NV | Marlborough

Fried whitebait | potato rosti, sauce gribiche

Beef fillet tartare pani puri | chilli crisp, shiso, scorched cream

Buffalo stracciatella | grilled stone fruit, red chilli dressing, salted almond pangrattato, basil & fig leaf oil

Wet Jacket | Gewurztraminer | Central Otago 2021

Grilled NZ scampi | garlic, parsley, butter & lemon

Neudorf | 'Tiritiri' Chardonnay | Nelson 2023

Slow roasted Te Mana lamb shoulder | baby carrots, whipped feta, carrot top pistou

Crushed warm potato salad | fennel, celery, green olive salsa verde

Dog Point | Pinot Noir | Marlborough 2022

Eton mess | vanilla meringue, strawberries, soft whipped cream, raspberry sauce

Taylor's Fine Ruby Port (served slightly chilled)

