



CHRISTMAS MENU

\$170 PP | OPTIONAL WINE PAIRING \$45 PP



Complimentary glass of bubbles & handcrafted Christmas chocolate per guest

STARTER

Artisan bread, olive tapenade, dukkah, beetroot hummus

AMUSE-BOUCHE

Seared scallops, saffron cream sauce, soybeans

WINE PAIRING

Quartz Reef Methode Traditionnelle

ENTRÉE (Select one)

Braised phoenix oyster mushroom, polenta, fried enoki, parmesan

Beef carpaccio, burrata, mint, basil pesto, pine nuts

Marinated salmon, black rice, pickled ginger, fava, wasabi aioli

Rapaura Springs Pinot Gris

Rua Pinot Noir

Wooing Tree Blondie Blanc de Noir

INTERMEZZO

Hawke's Bay lime sorbet

MAIN (Select one)

Tagliatelle, zucchini sauce, chili flakes, basil, pistachio crumbs

Pork belly, lemongrass, vegetables, honey-garlic sauce, dehydrated pineapple

Herb-crusting merino lamb rack, duchess potato, hazelnuts, kale, shallot sauce, roasted vegetables

Chicken breast, asparagus, dauphinoise, grilled vegetables, béarnaise sauce

Greenhough Road Block Chardonnay

Loop Road Pinot Noir

Bilancia Syrah

Rabbit Ranch Chardonnay

DESSERT BUFFET

French crêpes Suzette, Grand Marnier

Tiramisu & blueberry trifle, mascarpone, amaretto

Heritage pavlova roulade, fresh berries, whipped cream

Sticky date pudding, butterscotch sauce

Coffee cheesecake, almond pralines, Valrhona dark sponge

Homemade pumpkin ice parfait

Lime & basil crèmeux tartlets, citron meringue

Rapaura Springs Noble Riesling

HERITAGE QUEENSTOWN

Please note that the menu may change due to availability of produce.

We are happy to cater for any special dietary requirements, please speak to your food and beverage attendant to discuss your individual needs. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

