Orbit New Year's Eve Sample Menu

THREE COURSE SET MENU

Your choice of Starter, Main, & Dessert

SNACK

South Pure Angus Beef Tartare Gochujang | Sesame | Nashi pear | Rye Crostini | Parmesan

STARTERS

Pearl of the Ocean *D S* Clevedon Coast oysters | Passionfruit | Sea grapes | Lychee foam

Duncan Venison *D N V* Beetroot | Summer greens | pear | Jus | Buckwheat granola

Salt Baked Carrot PB Smoked almond | Coconut yoghurt | Micro rocket

Burrata and Stone Fruit *D N* Marinated summer stone fruit | Hazelnut | Balsamic

Oven roasted king Prawn *D G* Chili verde butter | Capers | Herb crumbs

MAINS

Crispy Skin Snapper Fillet *D S* Skordalia | Capers aioli | Crispy leek and herb salad

Hawkes Bay Lamb Loin *D* Charred young leek | Spring peas | Chestnut mushroom | Lamb jus

Oven roast Eggplant *PB* Smoked tomato and red pepper puree | Leek aioli | Pomegranate | Buckwheat granola

Lake Ohau, Wagyu Beef *D G* 200g Wagyu Sirloin | Oxtail ravioli | Pearl barley | Banana shallots | Horseradish verde | Jus

Roast Duck breast Crispy leg croquette *D G* Cherry Gastric | Confit witloof | Almond | Asparagus

SIDES FOR THE TABLE

Baby Cos Salad *V* Garlic mayo, Parmesan

Fries *V G* Garlic aioli

DESSERTS

Chocolate Praline mosses cake *GDN* Chocolate Mānuka honey jelly | mango passionfruit sauce

Coconut panacotta with seasonal fruit compote *PB*

D – Contains Dairy G – Contains Gluten N – Contains Nuts PB – Plant Based/Vegan S – Contains Seafood V – Vegetarian

Orbit 360° Dining is able to cater for a wide variety of allergens. Items with Gluten, Seafood, Dairy, and Nuts are specifically labelled on our menu. Please be aware that due to the size and nature of our kitchen, we are unable to safely serve coeliac guests or those who are severely allergic to nuts as we are unable to rule out cross-contamination from utensils and cooking surfaces. Menu items are subject to availability