

MONTEITH'S RANGIORA

Christmas Menu

25 December

Three courses · \$85 per person

Children 12 years & under · \$55pp · smaller portions of the same menu

TO SHARE

Charcuterie platter

Per table — cured meats, cheeses, duck liver pâté, dried and fresh fruit, nuts, garlic flatbread, crackers and house condiments.

MAINS — CHOOSE ONE

Ham off the bone (GF)

Served hot with honey mustard potatoes, seasonal vegetables and pan juices.

Pork belly (GF)

Braised in Taylor's port and thyme, with honey garlic roasted potatoes, pickled onions, root vegetables, whisky jus and crispy crackling.

Braised lamb shank (GF)

Potatoes au gratin, seasonal vegetables, pickled onions and whisky thyme jus.

Almond pesto salmon (GF)

Almond pesto-crusted salmon with sautéed broccoli, lemon béarnaise, crushed almonds and crispy kale.

Flintstone 250g (GF)

Bone-in ribeye, served medium-rare, with pink peppercorn sauce, honey garlic roasted potatoes and seasonal vegetables.

Eggplant parmigiana (V)

Layered eggplant with smoked marinara, mozzarella and basil pesto, served with fettuccine, parmesan and fresh basil.

DESSERT — CHOOSE ONE

Pavlova (GF)

Whipped cream and fresh seasonal fruit.

Apple and rhubarb crumble (GF)

Golden cinnamon crumble, served with cream.

Christmas pudding

Dried fruit, citrus zest, warm spice and brandy.