

BOARDWALK

RESTAURANT & BAR

new years menu

\$95 per person

freshly baked bread
pine salt seasoned butter

pineapple cured salmon
fermented Black garlic, pickled plums, celery, ponzu

smoked venison
horseradish crème fraiche, charred beetroot, boysenberry, black peppercorn, spring onion oil

whitestone feta salad
heirloom tomatoes, cucumber, olive soil, pickled red onion, shallot vinaigrette

steamed blue cod
smoked aubergine, pickled daikon, roasted red pepper, fennel petals

free range hen breast
chestnut stuffing, burnt butter & sage sauce, creamy potato gratin, sultanas, pickled grapes

cardrona merino lamb
heirloom carrots, smoked bone marrow puree, lamb sauce

whittaker's chocolate delice
hokey pokey ice cream, otago honeycomb

strawberries & cream
chantilly cream, caramelised filo pastry, basil oil

whitestone cheese
poppyseed lavosh, fresh & dried fruit

vegetarian/vegan options are available upon request
All dishes are subject to change due to seasonality & availability



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NEW YEARS EVE