



# Zane Grey's

Restaurant and Bar

## Christmas Day

**Lunch** 12:00pm-1:45pm or 2:30pm-4:00pm

**Dinner** 5:15pm-7:00pm or 7:45pm-9:00pm

**Prepaid Bookings Required: \$100 per person**

### Starters

#### 3 Paroa Bay Oysters

with champagne mignonette and Kerikeri lemons (nf, df, gf)

#### Goat Cheese Salad

with beetroot, leafy greens, candied walnuts & balsamico (v, gf, nfa)

Or

#### Sesame Toasted Bluefin Tuna

with compressed watermelon, wakame seaweed salad & miso dressing (gf, nf, df, vegan a)

Or

#### Slow Braised Pork Belly

with kumara puree, chorizo, apple-celery salad & applesauce (nf, df, gf)

### Mains

#### Herb Crusted Fish of the Bay

with quinoa, roasted capsicum couli, spring onion, courgettes & rocket pesto (gfa, nfa, dfa)

Or

#### Festive Herb-Rubbed Turkey

with stuffing, roasted root vegetables & cranberry gravy (gfa, dfa, nf)

Or

#### Wagyu Beef Brisket

with creamy mashed potatoes, green beans, broccoli, baby carrots and red wine jus (dfa, nf, gf)



### Desserts

#### Dark Chocolate Ornament

with cream cheese-white chocolate mousse & hokey pokey ice cream (v, nf, gf)

Or

#### Deconstructed Pavlova

with kiwifruit, summer berries and boysenberry ice cream (v, nf, gf)

Menus subject to change based on availability  
gfa = gluten free available, gf = gluten free\*, nfa = nut free available, nf = nut free\*, df = dairy free\*, dfa = dairy free available, v = vegetarian, vegan a = vegan available\*\* Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.