

OSTRO LUNAR NEW YEAR BANQUET MENU

\$145 PER PERSON

Minimum 8 People - Bookings Only

FIRST COURSE

Ostro Sourdough, Seaweed butter

Crayfish Toast, caviar

Ostro Seafood Platter

Local fresh & beer battered oysters, banana prawns,
trevally ceviche, cured Big Glory Bay salmon

SECOND COURSE

Pressed Leek Terrine

Sour cream, windsor blue, garlic croutons,
toasted pinenuts

Cured Big Glory Bay Salmon

Pickled daikon and carrot, carrot and ginger granite,
labne, salmon caviar

Chicken Liver Parfait

Popovers, compressed pear, summer salad, walnut vinaigrette

THIRD COURSE

Served with a selection of sides

Storm Clam Pappardelle

Cloudy Bay Clams, seaweed, chilli, chives, karengo

Lobster & Snapper Pie

Creamed potato, kumara crisps, fried garlic

Beef Wellington

Red wine jus

DESSERT

Pecan Pie, Fresh cream

Whitestone Cheese Selection & Ostro Petit Fours

COCKTAILS

All \$18

THE OPIUM

Woodford Reserve, Grapefruit, Tamarind
Syrup, Lemon Juice, Poppy Seeds

GIN DRAGON

Hendricks Orbium, St Germain,
Lemon Juice, Chamomile Syrup

HONG BAO

Sloe Gin, Bombay Gin, Strawberry &
Plum Reduction, Egg White, Lemon Juice