

**ORBIT**

360° DINING

# Christmas Set Menu

## SELECT ANY ENTRÉE, MAIN & DESSERT

House Made Artisan Bread **D G**  
Wairarapa Olive Oil | Spicy Harissa Butter | Balsamic Vinegar

### STARTER

NZ Heirloom Tomatoes **D G V**  
Clevedon Mozzarella | Kalamata Olives | Shortcrust Pastry | Aged Balsamic Vinegar | Micro Basil

### ENTRÉE

Pan Seared Scallops **D S**  
Roast Cauliflower | Black Pudding | Green Peas | Summer Leaves

Cambridge Quack 'A' Duck Breast **D**  
Potato Fondant | Beetroot Relish | Asparagus | Sesame | Orange Oil | Jus

Beetroot Carpaccio **D N V**  
Clevedon Buffalo Curd | Candied Walnuts | Fried Capers | Elderflower Jelly | Baby Rocket

NZ Turkey & Pistachio Terrine **D G N**  
Cranberry Relish | Mustard | Cornichons | Crostini

### MAINS

Riverland Beef Fillet **D**  
Mushroom | Courgette | Beef Cheek Croquette | Kumara | Cabernet Jus

Rangitikei Chicken Breast **D**  
Caramelised Apricot | Parsnip Purée | Tempura Beans | Prosciutto Crisp | Jus

Hauraki Gulf Snapper Fillet **D S**  
Saffron Cauliflower | Tomatoes | Edamame | Puffed Buckwheat | Chardonnay Beurre Blanc

Pukekohe Butternut Gratin **V D N**  
Crispy Goat Cheese | Tamarind Sauce | Nuts & Seeds | Asparagus | Pumpkin Seed Oil

Porirua Pork Belly **D**  
Pear | Artichoke | Slender Stem | Smoked Bacon Jus

### SIDES

Creamy Potato Mash **D V**  
Parmesan | Chives

Garden Salad **V**  
Apple Cider & Manuka Honey Dressing

### DESSERTS

Keke Tiakarete (70% Dark chocolate) **PB**  
Layered Chocolate Cake | Raspberry Jelly | Paleo Raspberry Sorbet

Coconut Malibu Cream **D N**  
Pineapple Cremeux | Passionfruit Consommé | Hazelnut & Puffed Rice Crunch

Light Vanilla Cream **D**  
Mandarin Compote | Kaffir Lime Soil | Honey Cinnamon Parfait

N - contains Nuts | G - contains Gluten | V - Vegetarian | D - contains Dairy | S - contains Seafood | PB - Plant Based

Orbit will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

SkyCity is proud to be a Toitū carbon zero certified organisation.

