

2 COURSE \$45.0 // 3 COURSE \$60.0

TO START^e

Tomato & Roast Pepper Soup
parmesan croutons, pesto dressing

Chicken Liver Parfait
spiced pear chutney, crostini

MAIN

Roast Shoulder of Pork
apple puree, mustard jus

Market Fish Soft Herb Crust
lemon & caper butter sauce

TO FINISH

Sticky Date Pudding
vanilla ice cream, butterscotch sauce

Baked Cheesecake
berry compote



2 COURSE \$55.0 // 3 COURSE \$70.0

TO START^e

Pork, Chicken & Date Terrine
with sweet & sour apricots

Smoked Salmon Mousse
beetroot coulis, crispy oatcakes

MAIN

Roast Breast of Free Range Chicken
rosti potato, wild mushroom & garlic cream

Braised Brisket of Angus Beef
creamed potatoes, pancetta & shallot jus

TO FINISH

Dark Chocolate Mousse
confit orange, almond tuille

Lemon Posset
raspberry, shortbread



2 COURSE \$62.5 // 3 COURSE \$80.0

TO START^e

King Prawn Tempura

lentil dahl, coriander & mint dressing

Vine Tomato

buffalo mozzarella & parma ham salad

MAIN

Fiordland Venison

pumpkin puree, black pudding rosti, cherry jus

Fresh Seared Marlborough King Salmon

roast fennel, shellfish broth

TO FINISH

Classic Creme Brulee

cinnamon & almond scrolls

Tart au Citron

boysenberry sorbet, fresh berries



2 COURSE \$72.5 // 3 COURSE \$95.0

TO START^e

Seared King Scallops

black pudding, orange confiture

Confit Duck Bon Bons

carrot and ginger purée, red currant reduction
and pancetta crisp

MAIN

Herb Crusted Rack of Lamb

pomme fondant, peas bonne fem, minted jus

Chargrilled Ribeye Steak

wild mushroom jus, roast kumara purée, asparagus

TO FINISH

Caramel & Popcorn Parfait

chocolate sauce

Dark Chocolate Tart

roast strawberry, praline crisp

