

Celebration Menu

ENTREE

Duck Liver Parfait

Beetroot relish, toasted rye, pickled vegetables

Marlborough Cold Smoked Salmon

Herb creme fraiche, salad greens, pink pickled onions, lemon, crisp rye bread

Portobello Mushroom

Blue cheese, toasted walnuts, pear, salad greens, balsamic glaze (GF/N)

MAIN COURSE

Central Otago Lamb

Lamb marinated in rosemary & garlic, roasted root vegetables, pea puree, salsa Verde, thyme jus (GF/DF)

Maple Glazed Pork Belly

Orange roasted carrots, cauliflower puree, sauteed potatoes, cranberry & apple relish (GF)

Catch of the Day

Local fresh fish, baby potatoes, fennel cream sauce, seasonal greens, sundried tomato tapenade (GF)

Potato Gnocchi

Pan-fried in tarragon oil, cherry tomatoes, red capsicum & fennel coulis, pickled mushrooms, creme fraiche (DF on request)

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DESSERT

Celebration Trio

Creamy lemon posset & amaretti biscuit
Crisp meringue & berry mascarpone
Orange & chocolate glazed brownie
(GF/N)

Sorbet & Fruit

Trio of sorbets, sliced seasonal fruit
citrus syrup
(GF/Vegan)

Otago Cheese Selection

Local Whitestone & Evansdale cheeses
with relish and assorted crackers (GF on request)

2 Course \$65pp

3 Course \$75pp

V = Vegetarian, DF = Dairy Free, GF = Gluten Free
N = Contains Nuts

** Seasonal vegetarian/vegan choices available