

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, balsmic glaze (Vegan on request/GF/N)

Udon Noodle Salad

Sesame chicken, cucumber, capsicum, sprouts, coriander & basil coconut cream dressing (GF/DF)

MAIN COURSE

Chargrilled Beef Fillet

Truffle mash, braised brisket & mushroom croquette, wilted greens, horseradish cream, red wine jus, bacon onion jam (GF)

Central Otago Lamb

Lamb marinated in rosemary & garlic, potato gratin, roasted carrots, pea puree, thyme jus (GF)

Fish of the Day

Local fresh fish, baby potatoes, cauliflower puree, seasonal greens, salsa verde (GF)

Three Cheese Arancini

Parmesan, gorgonzola & mozzarella arancini, chargrilled vegetables, roasted feta, romesco, toasted almonds (GF/V/N)

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DESSERT

Bunuelos & Custard

Cinnamon sugared donuts, baked custard, chocolate whiskey sauce & salted caramel

Lemon Posset

Creamy lemon pudding, raspberry curd, crisp meringue, amaretti biscuits, coconut yoghurt sorbet (GF/N)

Sorbet & Fruit

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

Otago Cheese Selection

Local Whitestone & Evansdale cheeses, with relish, pickled onions and hazelnut oat crackers (N/GF on request)

2 Course \$75pp

3 Course \$85pp

V = Vegetarian, DF = Dairy Free,
GF = Gluten Friendly, N = Contains Nuts
** Seasonal vegetarian/vegan choices available