

Celebration Menu

ENTREE

Duck Liver Parfait

Beetroot relish, toasted rye, pickled vegetables

Marlborough Smoked Salmon

Cucumber, shaved fennel, salad greens, horseradish creme,
lemon vinaigrette (DF on request/GF)

Halloumi & Spiced Honey Nut Salad

Grilled halloumi, roasted & honey glazed mixed nuts, salad
greens, cherry tomatoes, red onion, miso tahini dressing
(GF/N/V)

Sticky Pork Belly & Fennel Salad

Glazed pork, apple mostarda, shaved fennel, salad greens,
sumac pickled onions, pumpkin seeds, pomegranate dressing
(GF/DF)

MAIN COURSE

Chargrilled Beef Fillet

Braised brisket & mushroom croquette, truffle mash,
broccolini, horseradish cream, red wine jus, bacon onion jam
(GF)

Chermoula Chicken

Buckwheat tabbouleh, red pepper & fennel coulis, harissa
roasted cauliflower, saffron oil (GF/N)

The Coastal Catch

Local fresh fish, baby potatoes, silken cauliflower puree,
seasonal greens, green olive, lemon & caper salsa (GF)

Porcini & Truffle Arancini

Sauteed spinach, portobello & oyster mushrooms, celeriac
puree, shaved parmesan (GF/V)

Celebration Menu

DESSERT

Chocolate & Cherries

Warm chocolate fondant, cherry compote,
crisp meringue, chocolate cremeux, mulled
wine syrup (V)

Biscoff Cheesecake

Coffee mascarpone, vanilla bean ice
cream, biscoff praline (V)

Sorbet & Fruit

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

Artisan Cheese Platter

Selection of fine Otago cheese, pickled
onions, sliced apple, chutney, hazelnut oat
crackers (N/GF on request/V)

V = Vegetarian, DF = Dairy free,

GF = Gluten friendly, N = Contains nuts

** Seasonal vegetarian/vegan choices available