

PLATED LUNCH OR DINNER OPTIONS

Complimentary Bread Basket with Butter to Start

STARTERS

(Choose one option from below)

House Smoked Akaroa Salmon with Chive & Citrus Crème Fraîche, Caper Berries, Dressed Young Salad Leaves

Rock Melon and Parma Ham Salad with Sundried Tomatoes, Mozzarella, Rocket Leaves, Balsamic Vinegar and Olive Oil

Terrine of Pork and Venison with Homemade Chutney and Young Salad Leaves

Organic Beetroot and Goats Feta Salad with Sundried Tomatoes, Salad Leaves, Olive Dust and Truffle Vinaigrette (V)

Tortellini of Braised Ox Cheek with Fresh Green Peas and Port Wine Jus

Ricotta and Roasted Pumpkin Ravioli with Fresh Tomato and Basil Sauce and Shaved Parmesan (V)

Glazed Duck Salad with Vietnamese Slaw, Crisp Shallots, Coriander and Chili Dressing

Handmade Ricotta and Roasted Pumpkin Tortellini, Fresh Tomato & Basil Sauce, Shaved Parmesan

MAINS

(Choose one option or choose two options for an alternative drop)

*Fillet of Angus Beef with Layered Garlic and Rosemary Potato, Sautéed Spinach, and Mushroom Jus***

Braised Ox Cheek with Herb Potato Puree, Roasted Baby Onions, and Braising Juices

*Grilled Fillet of Akaroa Salmon with Warm Potato and Herb Salad, Seasonal Vegetables and Champagne Seafood Cream***

Slow Cooked Pork Belly, Kumara and Potato Mash, Grain Mustard and Apple Slaw

*Baked Market Fish in a Pinot Gris Infused Butter Sauce with New Potato and Spring Onion Salad ***

Braised Spring Lamb Shank with Potato Puree, Pinot Noir Jus and Gremolata

*Roasted French Rack of Spring Lamb with Potato and Herb Roesti, Minted Pea Puree and Pinot Noir Jus ***

Boneless Galantine of Corn Fed Rangitikei Chicken with Kumara and Potato Galette, Seasonal Vegetables and Chicken Jus

Supreme of Chicken with Spinach & Cheese Stuffing, Fresh Tomato & Basil Sauce

DESSERTS

(Choose one option from below)

Cinnamon Pana Cotta with Mixed Berry Compote and Almond Tuile

Vanilla Crème Brûlée with Citrus Shortbread

Classic Tiramisu with Amaretto Anglaise

Sticky Date Pudding with Butterscotch Sauce and Cream

Vanilla Baked Cheesecake with Fresh Windermere Berries

CHEESE PLATTER

(Additional Item Choice served individually or buffet style)

*Assorted New Zealand Cheeses (3 varieties) with Homemade Lavoche and Pickles,
French mustard, Honey and Quince Paste*

TEA AND COFFEE

Dilmah Premium Tea Box Selection and Robert Harris Percolated/Plunger Coffee

*Note: All items marked with ** will incur additional charges. (V) denotes vegetarian dishes but may not be suitable for vegans. Any special dietary requirements such as Gluten Free, Dairy Free, Egg Free, Nut Free, Vegan can be catered when advised.*

2019 – 2020 Season