

Summer Dinner Menu

Set format with tables seated from 6.30pm

Reservations are required with pre-ordered choices of mains
Dietary requirements can be accommodated with advance notice

Sample Menu

Creamy Risotto, toasted pine nuts and Parmesan

*Rare roast lamb leg with salsa verde
or
Stuffed and baked pepper half (spinach, mushroom, sheeps feta)
with
battered baby potatoes & ratatouille*

Chocolate rum torte

Sample Menu

Chefs homemade soup, home baked bread

*Rare roast black Angus beef, Yorkshire pudding & gravy
or
Seared High Country salmon fillet
with
roast potatoes, horseradish cream, carrot and courgette batons*

Pavlova, cream, kiwi fruit, berry coulis

Sample Menu

Caramelised onion and Parmesan tartlet

*Seared Haku (NZ Kingfish)
or
Pan fried lemon chicken thigh
with
shell pasta, Wakame kelp cream, spinach leaves & lardons*

Rhubarb and orange crumble with coconut milk ice

\$59 for 3 courses