

To Start

ARANCINI (V)

Arborio rice, smoked tomato, mozzarella, & herb with blue cheese mayonnaise & capsicum coulis.

MUSSELS (GF-OPT)

Green lipped mussels, coriander, coconut & lemongrass with charred bread.

PÂTÉ

Red wine & herb chicken liver pâté, crostini, blue cheese & onion jam.

The Main Course

EYE FILLET (GF)

Silver Fern Farms eye fillet wrapped in streaky bacon, potato rosti, seasonal vegetable, mushroom & béarnaise sauce.

CHICKEN (GF)

Chicken breast, bacon & herb dauphinoise, carrot & thyme puree, seasonal vegetable with red wine & pepper jus.

DUCK (GF)

Orange & plum confit duck atop kumara & pumpkin crush cake, red cabbage, ginger & baby spinach.

MARKET FISH

Harissa market fish with prawn tortellini, pumpkin & spring onion risotto cake, snow pea & lemon hollandaise.

The Final Course

APPLE CRUMBLE BRULÉE (GF-OPT)

Cinnamon infused custard, caramelised sugar, white chocolate, apple foam & Kapiti vanilla bean ice cream.

CHEESECAKE (GF-OPT)

Chocolate cheesecake, malt biscuit, berry coulis & chantilly cream.

AFFOGATO (GF-OPT)

Kapiti vanilla bean ice cream, Mt. Maunganui Fusion espresso & hazelnut liqueur with dark chocolate brownie.

STICKY DATE PUDDING

Date sponge cake, toffee sauce, vanilla custard & chantilly cream.