



plated lunch / dinner menu

the start

Eggplant and salmon roulade (grilled eggplant with layers of wilted spinach, soft cheese and wood smoked Salmon)

Herb crusted salmon on roast parsnip with hollandaise.

Scallops skewed with hapuka, grilled and topped with lemon pepper aioli

Orecchiette pasta with poached chicken and thyme scented grilled mushrooms.

Chicken breast filled with pear and brie served on salad greens

Coconut chicken salad in a leaf with lime and ginger dressing

Kikorangi blue cheese tart set on spinach salad with honey mustard dressing

Salad of roast pork loin encrusted in mushroom with a walnut dressing

Pan-fried gnocchi in tomato and basil sauce with shaved parmesan

the middle

Sun-dried tomato and olive-coated rack of lamb with potato mash, fig and honey sauce

Roast Pork fillet filled with pear and almond with carrot, potato and spinach crush

Beef fillet with pesto and a beetroot Cumberland sauce served on a tagliatelle of courgette and carrot, baby minted potatoes

Seared white fish with anchovy crust along side seasonal greens and scalloped potatoes

Venison rack with butternut puree, and plum, port chutney

Chicken supreme wrapped in pancetta served with asparagus and thyme potatoes

Salmon fillet with scallop mousse and an olive and orange sauce with potato galette

a little more

*Chocolate swirl sliver cake with poached pear
Vanilla panna cotta with pineapple and mint salad
Chocolate mousse pots with lavender wafers
Apple and ginger strudel with vanilla cream
Raspberry and lemongrass trifle
White chocolate and lime cheese cake
Sticky date pudding with crème anglaise
Classic Tiramisu with chocolate coated coffee beans*