

Carte Du Jour

Three course set menu
\$65pp

House baked bread

Served with garlic butter

Seafood Chowder

Mussels, clams, prawns, grilled homemade bread

Mixed Dumplings

Chicken and leek, pork and cabbage or vegetarian, served with soy dip **df**

Mushroom Arancini

Mushroom risotto, parmesan, aioli dip

Beef Cheek

Slow braised beef, crushed potatoes, kumara puree, seasonal vegetables

Lamb Loin

Pea puree, fondant potato, seasonal vegetables **gf**

Pan-fried Grouper

Crushed potato, broccoli, caper butter sauce **gf**

Green Pea Risotto

Parmesan crisp, crumbled feta **gf**

Molten Cake

Molten centre, berry coulis, freeze-dried berries, vanilla ice cream

Apple Crumble

Apple and rhubarb, honey oat crumble, vanilla ice cream

Banana Spring Rolls

Served with caramel dipping sauce

Petit Fours

Sweet treats to finish