



Chef in-house Menu options

Entrees

Caramelized Onion & French Goats Cheese Tart with Tapenade Dressing

Salad of Hot Smoked Salmon with Avocado & Caper Mayonnaise GF

Risotto of Mushrooms with fresh shaved Parmesan & Truffle oil GF

Mains

Served with Almond buttered Broccoli

Chermoula baked fillet of Fish with Potato mash & slow roast Tomatoes GF

Eye fillet of Beef with creamed Potato & red wine Onions Jus GF

Slow-cooked Pork Belly with honey roast Kumara, wilted Greens and soy glaze

Desserts

(Please select the same desert for both guests)

Chocolate Marquise with crème Chantilly & berry coulis GF

Baileys crème Brulee GF

Sticky toffee pudding with salted caramel Ice Cream