

\$45 Dinner Menu

Include - 1 Entrée, 1 Main and 1 Dessert.

Entrée:

Garlic Bread

French baguette baked with garlic and herb butter.

Bread and dips

Oven-baked assorted rolls with trio of infused balsamic olive oil, cream cheese and basil pesto.

Soup of the Day (v)

Check with your host for chef's daily creation.

Seafood chowder en croute

Oven-baked rich white creamy soup wrapped with puff pastry.

** Please allow 15mins to cook*

Caesar Salad

Fresh crispy Cos lettuce, chopped bacon bits, parmesan cheese and garlic croutons topped with home-made Caesar dressing.

Calamari salad

Tangy lemon and Garlicky marinated Australia Calamari, mixed lettuces salad and home-made miso dressing.

Seafood tempura

Light battered prawns, squid, oyster and mussel served with Bonito dipping, soba noodles and oriental salad

Mussel Bowl

New Zealand green lips mussel cooked in light saffron and cream sauce served with garlic croute.

All prices are GST inclusive. A 10% surcharge is applicable on all public holidays.

Main:

Eye fillet

200g NZ aged eye fillet with tangy cheese scollop potato, sauté green bean and grilled tomato, red wine grapes Jus.

Lamb Shank

Fresh rosemary and port wine marinated, slow roasted in oven, served with potato, pumpkin nutmeg gratin and sweet cherries Jus. **Please allow 25mins to cook*

Grilled Duck Breast

Citrus and spices marinated duck breast served with white bean and potato puree, five spices and mandarin Jus. **Please allow 25mins to cook*

Seared Salmon and Prawn

Herb and spice coated South Island salmon pan-cooked to medium drizzled with infused olive oil served with grilled garlic prawn and baked polenta.

Thai Beef salad

Crispy sirloin strips tossed with assorted bell pepper, cashewnuts, and sweet Thai chili, served with green salad, mango slices, lemon zest and mango vinegarte, steamed Jasmine rice.

Dessert:

Banana napoleon

Fresh banana slices and brandy cream layered with toasted sweet filo pastry, drizzled with vanilla anglaise and maple syrup.

Warm Double chocolate cake

Oven warmed chocolate cake topped with berries coulis served with chocolate ice-cream.

Warm bread and butter pudding

Home-made pudding oven baked with mixed dried fruit and nuts finished with cinnamon sugar.

Pavlova

A nice sweet dessert served with fresh whipped cream, kiwifruit and berries coulis.