



## ENTREE

### Smoked Venison Salad (GF/DF)

Juniper cured, served with beetroot relish, salad greens, pickled pink onion & hazelnuts

### Roasted Field Mushroom (GF)

Baked with a creamy blue cheese filling, walnuts, salad greens, pear & balsamic glaze

### Marlborough Cold Smoked Salmon

Herb crème fraiche, pickled fennel, salad greens & crisp rye bread

### Grilled Pork Belly Salad (GF/DF)

Braised pork belly, calvados glaze, fennel & red cabbage slaw tossed with mint salsa

## MAIN COURSE

### Lemon & Herb Chicken Breast (GF/DF)

Oven roasted chicken breast with fresh herbs, lemon & garlic, potato gnocchi pan-fried in tarragon oil, cherry tomatoes, red capsicum & fennel coulis, pickled mushrooms & creme fraiche

### Silver Fern Farms Chargrilled Beef Sirloin (GF)

Served medium-rare with potato truffle mash, spring carrots, seasonal greens & rosemary red wine jus



### Central Otago Lamb Rump (GF/DF)

Sumac rubbed lamb rump, carrot & cumin seed rosti, sauteed greens with mint, preserved lemon, rosemary jus & tapenade

### Catch of the Day

Please ask your waiter for today's creation

## DESSERT

### Mihiwaka Manuka & Kanuka

### Honey & Saffron Panna Cotta (GF)

Almond biscotti, orange blossom cream & blackcurrant syrup

### Dark Chocolate Brownie (DF on request/GF)

Hazelnut caramel mascarpone, warm chocolate whiskey sauce & triple chocolate ice-cream

### Sorbet & Fruit (GF/Vegan)

Trio of sorbets, sliced seasonal fruit & citrus syrup

### Cheese Platter (GF on request)

Selection of fine local Otago cheese, served with chutney, pickled onions, sliced apple & hazelnut oat crackers

3 Course \$75pp

