

SET MENU

ENTREES

Artisan breads, Awanui central otago olive oil, smoked salmon, black garlic aioli, roasted red pepper pesto, bark, assorted cheeses, salami, pear fig & brazil nut chutney (GFO)

MAINS

Lamb shoulder slow cooked layered with creamy kumara mash, spinach bechamel sauce, pumpkin whip, served with pan-fried greens, hollandaise sauce & a rich jus (GF)

Salmon roulade filled with smoked salmon, cream cheese, spinach leaves with ironic potato rosti, vibrant mediterranean salad (GF)

Crispy roasted sesame pumpkin in an aromatic thai curry, fragrant coconut rice
(GFO, VEG, VO)

Chargrilled chicken skewers, traditional mediterranean tabouli salad, vibrant lemon aioli roasted red pepper coulis, hummus, warmed pita (VEGO,GFO,DFO)

Locally caught blue cod in a speights beer batter served with fries, seasonal salad, ironics tartare (GFO)

DESSERT

Bombe Alaska - vanilla sponge roulade filled with mascarpone cream, topped with white chocolate raspberry icecream, toasted Italian meringue, raspberry coulis

Chocolate dome filled with vanilla bean ice cream on a luscious chocolate brownie with a warm chocolate sauce (GFO)

Ironic raspberry sorbet served with vibrant berry coulis (GF,V,VEG,DF)

Vegan=V Vegetarian =VEG Dairy Free =DF Vegan option=VO Gluten Free =GF
Gluten free option= GFO Vegan option=VO Vegetarian option =VEGO Dairy free option = DFO