

SET MENU

ENTREES

Smoked salmon, salami, assorted cheeses, artisan breads, awanui central otago olive oil, garlic aioli, roasted red pepper pesto, bark, nuts seeds & dried fruit, 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, toasted almonds, a rich jus

Chicken parmigano, char grilled corn cob, ironic rosti, sauteed courgette, tomato & onion

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

Turkey, ham, brie & cranberry filo, ironic rosti, micro salad, red pepper coulis, micro salad

Crispy cauliflower poke bowl, aromatic rice, chickpeas, carrot, beetroot, seaweed salad, edamame beans, seasonal salad, ironics seed mix drizzled with green goddess dressing (VO, GFO, DFO)

DESSERT

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

Warmed chocolate brownie, hokey pokey, chocolate ganache, vanilla icecream (GF)

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