

SET MENU

Warmed ciabatta bread served with balsamic glaze and Central Otago Cairnmuir Leccino Olive Oil to start. (GFO)

ENTREE

Crumbed braised lamb croquette. Served with corn & lime and micro salad.

Fresh summer soup expertly crafted by our chefs using seasonal ingredients. (GFO) (DFO) (V)

MAIN

Oven baked chicken breast filled with Mediterranean spiced quinoa. Served with warm new seasonal potatoes, mint, cherry tomato, summer green salad, bound together by a toom dressing, finished with Ironic's beetroot and orange relish. (GF) (DFO)

Jamaican rubbed pork fillet on a quenelle of feta & herb mash, roasted broccolini, finished with a cashew and lime sauce. (GF)

Northern Malaysian house made curry with fragrant kaffir lime and Thai mint. Served mild with deep fried tofu and vegetables. (GF) (DF) (V)

Panko crumbed lemon sole paupiette with a smoked salmon, spinach and citrus crème centre on a medley of warm roasted vegetables. Drizzled with roasted garlic aioli.

DESSERT

Lemon and plum baked cheesecake served with mascarpone cream.

Meringue nests filled with christmas eggnog cream and cherry compote. (GF)

Sticky moist orange cake served with vegan ice-cream and peanut crunch. (DF) (V)

