



## SET MENU

### TO START

Freshly baked warmed ciabatta served with balsamic glaze, walnut dukkah and Central Otago Cairnmuir Leccino Olive Oil

(V) (OR) (DF)

### ENTREE

#### Summer Soup

Fresh summer soup expertly crafted by our chefs using seasonal ingredients

(V) (GF) (DF)

#### Lamb Croquette

Slow braised lamb & gruyere cheese croquette with a crispy panko crust. Served on creamed corn & lime and micro salad

### MAIN

#### Roasted Apricot Chicken

Roasted chicken breast with a tangy apricot & cardamom sauce. Served on fresh mint quinoa tabbouleh with zucchini & carrot ribbons. Topped with hummus and pistachios

(GF) (DF)

#### Summer Risotto

'Creamy' risotto tossed with seasonal summer vegetables – red pepper, peas, sundried tomato, fresh basil, courgette and baby spinach

(GF) (DF) (V)

#### Miso Salmon

NZ Salmon Fillet oven baked with a miso, dijon & maple glaze. Served on a bed of roasted baby beetroot, red cabbage, sautéed kale & corn with a kumara & spring onion hash. Finished with zesty crème fraîche

(GFO) (DFO)

#### Peppered Beef Fillet

Pepper crusted prime beef fillet on creamy garlic mash and romesco sauce. Served with feta filled peppadew, grilled chorizo sausage and finished with madeira jus

(GF) (DFO)

### DESSERT

#### Raspberry Eton Mess

Layers of crispy meringue, raspberries, lemon syllabub, rock melon, rosewater jelly and raspberry couli

(GF)

#### Peach & Almond Cake

Warmed peach & almond cake served with toasted almond ice cream, coconut chips and mango & mandarin compote

(V) (GF) (DF)