

SUMMER SET MENU

ENTREES

Crumbed camembert cheese served with a tangy Central Otago apricot sauce (VEG)

Sizzling Garlic prawns served with fresh tomato red onion salsa (GF,DFO)

MAINS

Mexican dry rubbed butterflied skinless chicken breast, scalloped potatoes, garden salad, fresh tomato red onion & corn salsa, mockamole & drizzled with a light spinach pesto dressing
(GF,DF)

Delicately poached sole paupiette with a cheese crumb topping served with scalloped potatoes, pan fried greens & a vibrant hollandaise sauce

Provenance (Maniototo) lamb shoulder cooked slowly for six hours & layered with creamy kumara mash, spinach bechamel sauce & pumpkin whip, served with pan fried greens & rich jus
(GF,DFO)

Glazed brown lentil & roasted Brazil nut loaf filled with capsicum, onions, peppers & polenta so when combined creates good old-fashioned comfort food. Served with roasted tomatoes, garden greens, a light spinach pesto dressing
(GF,V,VEG,DF)

DESSERT

A vanilla sponge roulade filled with mascarpone cream, topped with white chocolate raspberry icecream, covered with toasted Italian meringue and raspberry coulis

A dark chocolate dome filled with creamy chocolate mousse & served on a shortbread base then finished with a chocolate ganache smear

Ironic-made fruity sorbet served with a vibrant berry compote (V,VEG,DF,GF)

V = Vegan

VO = Vegan Option

VEG = Vegetarian

VEGO = Vegetarian Option

GF = Gluten free - ASK IF FOR COELIAC'S

GFO= Gluten free option – (please advise if coeliac)

DF= Dairy free

DFO= Dairy free option