

SET MENU

ENTREES

Smoked salmon, salami, assorted cheeses, hummus, 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, spring honey glazed carrots, rich pinot noir jus

Avocado chicken stack- fresh avocado, moist chicken breast, coconut rice, nam jim sauce micro tomato, cucumber salad (gf, df)

Sole paupiettes - panko crumbed lemon sole fillets filled with cream cheese, sundried tomato, capers & spinach served with tzatziki sauce, lemon vinaigrette coconut rice, micro salad

Chicken, brie, cranberry filo or pumpkin, kumara, cream cheese filo, ironic rosti red pepper coulis, micro salad (vego)

Ironics summer bowl – a delicious mix of roasted vegetables, asparagus, spinach, quinoa, feta, edamame hummus, green goddess dressing furikake sprinkle (gf,df,veg,v)

DESSERT

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

Cinnamon oysters, freshly whipped cream, sprinkled lightly with icing sugar macadamia praline shard

Ironic raspberry sorbet served with vibrant berry compote
(gf,veg,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