



Dinner Menu

Choose any two courses for \$32.50*

Entrée & Light Mains OR Light Mains & Dessert

*Does not include dishes from the Mains Selection

Starters

Garlic Bread

Sliced Ciabatta Bread & Focaccia wedges toasted with garlic butter

\$8.50

Soup of the Day

Served with a warm bread roll & millennium butter

Please ask your wait staff for today's flavor

\$10.50

Cashew Crumbed Chicken

Laying on top of baby salad greens, accompanied by honey roasted baby beetroot & drizzled with Cumberland sauce

\$14.00

Mini Venison Kebabs

Marinated in a plum glaze then grilled until medium rare & served with a char grilled vegetable chutney

\$14.00

Garlic & Herb Prawn Skewer

Resting on saffron rice with lemon hollandaise sauce & parmesan crouton

\$14.00

Nut Timbale *V

A combination of nuts bound together with herbs, cheese, then capped with mozzarella & served with a sweet & sour sauce

\$12.00

* all prices inclusive of gst

Light Mains

Tempura Battered Fish

Shoestring fries, garden salad, tartare sauce, tomato sauce & lemon wedge
\$23.50

Pork with Lime & Basil

Stir fry pork tossed together with peanuts, fresh herbs, a dash of lime. Partnered with fresh baby greens & basmati rice
\$24.50

Seafood Noodle Pancake

Sautéed prawns, scallops & squid with vegetables nestled on a crispy noodle pancake
\$24.50

Chicken & Sweet Potato Curry

Combined together with our blend of spices & coconut cream. Served with rice & crispy baguettes to soak up the sauce
\$23.50

Creamy Vegetable Pasta

Fresh seasonal vegetables bound together in a cream sauce & tossed with fresh fettuccine
\$20.50

Braised Lamb Shank

Slow cooked then served on top of a seasoned mash with kumara chips & glazed greens
\$24.50

* all prices inclusive of gst

Mains

(Not included in 2 course special)

Baked Salmon Fillet

With a herb crust resting on kumara mash, accompanied by glazed green beans, baby carrots & lemon hollandaise sauce

\$28.00

Pork Fillet

Stuffed with Pistachio nuts wrapped in bacon, standing amongst honey glazed baby carrots, sautéed gourmet potatoes with a red wine Jus

\$27.00

Chicken Breast

Filled with sundried tomatoes & feta resting on a parsnip mousse. With caramelized red onions then finished with a port & red currant glaze.

\$27.00

Char Grilled Sirloin

Cooked to your liking with a medley of grilled capsicum, Daphinose potatoes & green peppercorn hollandaise sauce

\$28.50

Fish of the Day

Pan seared & presented with marquise potato, char grilled vegetable chutney, glazed greens & Béarnaise Sauce

\$27.00

Side Dishes

All \$5.00

Garden Salad with Vinaigrette Dressing

Seasonal Vegetable of the Day

Shoestring Fries

Garlic Gourmet Potatoes

* all prices inclusive of gst

Desserts

All Desserts \$13.00

Apple & Cinnamon Tart

Served warm with vanilla bean ice cream & caramel sauce

Duo of Lemon

Baked lemon tart with a lemon glaze, Chantilly cream, alongside a lemon soufflé

Hot Chocolate Cheesecake

A wedge of warm chocolate cheese cake with chocolate sauce & mascarpone cheese

Cookies & Cream

A cookies & cream tower with quenelles of cookies & cream ice cream & chocolate sauce

Sticky Date Pudding

Served hot with caramel sauce & vanilla bean ice cream

Cheese Board

A selection of 3 Kapiti Cheeses with Crackers, Quince & fruit.

Individual serve

\$14.00

To Share

\$20.00

* all prices inclusive of gst