

OPENING REMARKS

GARLIC CIABATTA (V)

Lightly toasted ciabatta, garlic & thyme butter

ARANCINI (V-OPT)

Smokey cheddar macaroni balls, panko crumbed & fried with dipping sauce & crispy bacon and shallot crumb.

MUSSELS (GF-OPT)

Green lipped mussels, coriander, coconut & lemongrass with charred bread.

CHICKEN SALAD

Grilled chicken & seasonal vegetables with mixed leaf salad, parmesan cheese & French rouille dressing.

MAIN BUSINESS

EYE FILLET (GF)

Silver Fern Farms eye fillet wrapped in streaky bacon, potato rosti, seasonal vegetable, mushroom & béarnaise sauce.

DUCK (GF)

Orange & plum confit duck atop kumara & pumpkin crush cake, red cabbage, ginger & baby spinach.

MARKET FISH

Line caught market fish, cooked en papillote with coriander, lemon & sesame. Served with thai coconut cream, vegetable & potato skins.

PORK BELLY

Braised pork belly, apple, beetroot, porcini mushroom, garlic potato, onion jam, crackle crumb & jus

* Vegetarian dish available on request

CLOSING REMARKS

MAPLE LAVENDER BRULÉE (GF)

Lavender & maple infused brulée, almond pistachio crumb with blueberry ice cream.

PAVLOVA (GF)

Smashed pavlova, berry coulis, passion fruit sorbet & fresh fruit.

STICKY DATE PUDDING

Warm sticky date pudding with butterscotch sauce, vanilla custard, chantilly cream & brandy wafer.

AFFOGATO (GF-OPT)

Vanilla bean ice cream, Mt. Maunganui Fusion espresso & hazelnut liqueur with dark chocolate brownie.

Chef's notes:

GF: gluten free (may be trace gluten from cooking process)

GF-OPT: dish can be changed to be made gf.

V: vegetarian.

V-opt: Vegetarian Option

If you have any dietary requirements please let our staff know.