



christmas menu 2017

lunch 2 course \$35 / 3 course \$45

dinner 2 course \$45 / 3 course \$55

byo \$5 per person

entrees

smoked salmon salad, avocado, watercress, grapefruit, dill, citrus dressing *gf, df*

eggplant involtini, rolled eggplant, cashew nut mozzarella, basil, arrabiatta sauce *vv, gf*

slow roasted pork belly, pomme puree, fennel salad, crackling, pomegranate jus *gf*

mains

herb roasted chicken salad, roasted pumpkin, sprouted broccoli, rocket, pine nuts, sage stuffing,
cranberry vinaigrette *gf on request, df*

kumara & horopito **gnocchi**, blue cheese cream, wild manuka smoked bacon, toasted walnuts,
rocket, herbs

market fish, salsa verde, panzanella salad, roasted cherry tomatoes, courgette,
aged balsamic vinegar *df*

grilled polenta cakes, portobello mushrooms, slow-roasted capsicum, courgette, cashew nut
mozzarella, romesco sauce, green goddess dressing 26 *v, gf, vv*

rib-eye steak, béarnaise, green beans, fondant potatoes, jus *gf*

desserts

dark chocolate tart, salted caramel popcorn, caramel sauce, vanilla bean gelato *gf*

butterscotch & brandy fondue, christmas pudding dippers *gf on request*

pina colada pannacotta, real pineapple lumps, chocolate coconut ice cream *vv, gf*