

Celebration Menu



ENTREE

Smoked Venison Salad

Juniper cured venison with beetroot relish, salad greens, pink pickled onion & hazelnuts (GF/DF)

Roasted Field Mushroom

Baked with a creamy blue cheese filling, walnuts, salad greens, pear & balsamic glaze (DF on request/GF)

Marlborough Cold Smoked Salmon

Herb creme fraiche, pickled fennel, salad greens & crisp rye bread

MAIN COURSE

Marinated Otago Lamb Rump

Carrot & cumin puree, roasted root vegetables, salsa Verde & thyme jus (GF/DF)

Chargrilled Beef Fillet

Bacon wrapped fillet steak cooked medium rare, truffle potato mash, baby carrots, seasonal greens, rosemary jus (GF)

Potato Gnocchi

Pan-fried in tarragon oil, cherry tomatoes, red capsicum & fennel coulis, pickled mushrooms & creme fraiche (DF on request/GF)

Catch of the Day

Served with potato Dauphinoise, cauliflower puree, silverbeet, green beans & sundried tomato tapenade (GF)

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DESSERT

Pineapple Cake

Warm caramelised pineapple cake, rum syrup, passionfruit, mint salsa & coconut yoghurt sorbet

Chocolate Tart

Baked dark chocolate tart with red wine soaked morello cherries & orange mascarpone cream

Sorbet & Fruit

Trio of sorbets, sliced seasonal fresh fruit & citrus syrup (GF/Vegan)

Otago Cheese Selection

Local Whitestone & Evansdale cheeses with relish and assorted crackers (GF on request)

3 Course \$75pp

