



DINNER SET MENU – OPTION ONE

\$49.00 per person

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience.

STARTER

Garlic & Herb Cheese Ciabatta Bread

MAIN COURSE

Beef Fillet Mignon

Wrapped in streaky bacon and cooked medium rare, set on a spring onion rosti, finished with a red wine jus

or

Chicken Romano

Fresh free range chicken supreme stuffed with buffalo mozzarella and fresh basil, lightly shallow fried till golden and served on grilled polenta with a milanaise sauce

Your main course is served with steamed seasonal vegetables

DESSERT

Lemon Curd Tartlet

Individual lemon curd tartlet served with vanilla syrup and crème fraise



DINNER SET MENU – OPTION TWO

\$55.00 per person

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience.

STARTER

Garlic & Herb Cheese Ciabatta Bread

MAIN COURSE

Beef Fillet Mignon

Wrapped in streaky bacon and cooked medium rare, set on a spring onion rosti, finished with a red wine jus

or

Chicken Romano

Fresh free range chicken supreme stuffed with buffalo mozzarella and fresh basil, lightly shallow fried till golden and served on grilled polenta with a milanaise sauce

or

Fish Paupiette

Market fish baked in filo pastry with israeli couscous and mango salsa, served on buttered spinach with Beurre Blanc sauce

Your main course is served with steamed seasonal vegetables

DESSERT

Lemon Curd Tartlet

Individual lemon curd tartlet served with vanilla syrup and crème fraise

or

Espresso & Baileys Cheesecake

served with chocolate fondue



DINNER SET MENU – OPTION THREE

\$65.00 per person

We endeavour to provide you with a broad selection, and the flexibility in designing your own, self tailored dining experience.

STARTER

Garlic & Herb Cheese Ciabatta Bread

MAIN COURSE

Beef Billet Mignon

Wrapped in streaky bacon and cooked medium rare, set on a spring onion rosti finished with a red wine jus

or

Chicken Romano

Fresh free range chicken supreme stuffed with buffalo mozzarella and fresh basil, lightly shallow fried till golden and served on grilled polenta with a Milanaise sauce

or

Fish Paupiette

Market fish baked in filo pastry with Israeli couscous and mango salsa, served on buttered spinach with Beurre Blanc sauce

Your main course is served with steamed seasonal vegetables

DESSERT

Lemon Curd Tartlet

Individual lemon curd tartlet served with vanilla syrup and crème fraise

or

Espresso & Baileys Cheesecake

Served with chocolate fondue

or

Selection of Hand Made Chocolates with biscotti

SUPPER

New Zealand Cheese Selection

Selection of fine New Zealand cheese served alongside spiced blueberries, fruit chutney, honey comb, pomegranate molasses and dried fruits with fresh grilled ciabatta bread

Please note: all menus are sample menus and are subject to availability and seasonal change.