



Starters

A selection of the below shared plates for the table

Pork terrine with cornichons, cranberry chutney & crusty bread

Salmon gravalax with dill crème fraîche, pickled onion & soda bread

Goat's cheese & honey bruchetta with pickled pear & candied walnuts

Popcorn chicken with a chipotle aioli

Main course

Spring carrot & chickpea salad with dukkah, pickled red onion, mint & coconut yoghurt

Marinated Beef skirt steak with chipotle aioli, tomato & corn salsa & crispy potatoes

Chicken wrapped prosciutto with christmas stuffing, honey & lemon gravy & crispy potatoes

Market fish of the day

Risotto of the day

Seasonal salad & vegetables for the table

Dessert

Roast Otago stone fruit with vanilla mascarpone & hazelnut biscotti

3 courses including tea, coffee \$60 a head