



## Celebrating our finest New Zealand Beef and Lamb

### Entrees

#### **Seafood Chowder with home-crafted Cheesy Garlic Bread**

A hearty chowder packed with New Zealand seafood, served with a toasted ciabatta generously spread with herb and garlic butter and parmesan cheese.

Or

#### **Golden Camembert Wedges**

Creamy New Zealand camembert cheese wedges lightly crumbed, deep-fried and served with microgreens and a spicy plum sauce.

### Mains

#### **Prime Angus Eye Fillet Beef and Braised Beef Cheeks with Shiraz and wild Mushroom jus**

Grass-fed South Island eye fillet grilled to your liking with slow cooked beef cheeks served on Māori potato dauphinoise, caramelised parsnip puree and steamed baby vegetables.

Or

#### **High Country Merino Lamb Shank with Minted Kawakawa jus**

Free-roaming South Island lamb, slow braised in merlot wine with prunes and aged balsamic served with Green peas, grilled vegetables, whole roast garlic and kumara mash.

### Desserts

#### **Orange, Manuka Honey and Kawakawa baked Custard (Crème Brûlée)**

With a caramelised crust and almond biscotti.

Or

#### **Apple and Seasonal Fruit Crumble**

With a crunchy buttery top, served with homemade hokey pokey ice-cream.



**PRINCE'S GATE**

BOUTIQUE HOTEL SINCE 1897

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