

EARLY BIRD MENU

Available in the bar or restaurant between 5pm to 6.30pm



2 Course - \$29.9pp

3 Course - \$39.9pp

ENTREES

Chef's Soup Creation of the Night

Served with a warm crusty dinner roll and home churned butter. (n)

or **Golden Camembert Wedges**

Deep fried, served with a spicy plum sauce and micro greens. (v)



MAINS

Free Range Chicken with Herb Stuffing

Chicken infused with lemon and thyme prior to the slow cooking process, then glazed with Manuka honey and served with a savoury herb stuffing.

or **Chef's Creation of the Day**

This dish will be inspired by the best available produce of the day so please inquire for details of today's creation.

or **Ratatouille Crumble**

Ratatouille of Mediterranean vegetables with a cheesy herb and nut topping served with creamy mashed potato and fresh garden salad.

DESSERTS

Apple and Seasonal Fruit Crumble

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

or **Orange, Manuka Honey and Kawakawa Baked Custard**

With a caramelised crust and Amoretti biscuit.

or **substitute your dessert for a glass of house port wine**

