



Celebrating our finest New Zealand Beef and Lamb

Entrée

New Zealand Seafood Chowder

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 served with a spicy plum sauce and microgreens

Main

Prime Angus Eye Fillet of Beef

our beef is grass-fed and sourced from Annandale, near Ashburton in Canterbury (South Island). Eye fillet is wrapped in prosciutto, grilled to your liking and beef cheeks are slow cooked for four hours served with herb and potato mash, wilted spinach, candid walnut, kawakawa leaf and Mills Reef shiraz and shitake mushroom jus

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, roast vegetables and kumara mash

Dessert

Orange, Manuka Honey and Kawakawa Baked Custard

with a caramelised crust and almond biscotti

or

Triple fudge Chocolate Brownie (Gluten Free)

served with signature ice-cream of the night, Belgian chocolate sauce and clotted cream



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