



**EARLY BIRD MENU**

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

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### ENTREE

#### **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)

### MAIN

#### **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

#### **Filo Parcel**

golden baked filo filled with char grilled vegetables, brie cheese, cashew nuts, caramelised onion relish and sesame seeds.

**Two Courses - \$29.90pp**

**Three Courses - \$39.90pp**



### DESSERT

#### **Triple Fudge Chocolate Brownie** (gluten free)

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

or

#### **Orange, Manuka Honey and**

#### **Kawakawa Baked Custard**

with a caramelised crust and almond biscotti.



n - Contains Nuts | v - Vegetarian