



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

Slow Roasted Awahi Beef Sirloin

served with mashed potato, roasted winter root vegetables, Yorkshire pudding, gravy and horseradish cream

or

Herb marinated Roasted Waitoa free range Chicken

served with mashed potato, roasted winter root vegetables, Yorkshire pudding, gravy and horseradish cream

or

Butternut and Split Pea Risotto

slow roasted and seasonal butternut pumpkin, crisp kale, edamame beans and coconut yoghurt enveloped in creamy spelt pea risotto finished with freshly grated parmesan and truffle oil *(Vegan Available)*

Two Courses - \$29.90pp

Three Courses - \$39.90pp



DESSERT

Baked Custard

orange, manuka honey and kawakawa baked custard with caramelised crust and buttery shortbread biscuit (n)

or

Triple Fudge Chocolate Brownie (Gluten Free)

served with Signature ice-cream of the night, Belgian chocolate sauce & clotted cream

