

## STARTERS



### Roasted Carrot & Cauliflower Soup (V)

Homemade Crouton, Crispy Bacon and Soft Quail Egg

### In-Housed Smoked NZ Fish Salad

Mixed Green Leaves, NZ Avocado, NZ Green Peas, Mint Leaves, Pickled Red Radish with Smokey Dressing

### Roast Turkey, Garlic and Cheese Croquettes

with Mini Green Salad and Homemade Cranberry Sauce

## MAIN COURSES

### Battered NZ Fish of the Day

with NZ Chips, Homemade Tartar Sauce  
Please check with staff for today's selection

### Braised & Smoked Premium Pork Short Ribs

with Yellow Kumara Mash Potato, Grilled Padron Peppers, Light Spicy BBQ Sauce

### Sous Vide NZ Leg of Lamb

Rubbed with NZ Togarashi Spices (*Unique Mild Spicy Seasoning from New Zealand*), Roasted Chunky Garlic Potato, Spiced Carrot Puree and Rosemary Jus

### NZ Spinach & Ricotta Ravioli (V)

with Cashew Nuts & Green Leaves Sauce, Parmesan Crisp and In-House Sun Dried Tomato



## DESSERTS



### Passion Fruit Cheese Cake

Homemade Cookies, Lemon Jam, Passion Fruit & Mango Coulis

### Flourless Chocolate Pudding

Homemade Whipping Cream, Mixed Berry Sauce served with Homemade NZ Vanilla Ice Cream

### 2 Scoops of Homemade NZ Ice Cream or Sorbet

Please check with staff for flavour selection