



### entrees

soup of the day – made fresh and changes daily  
chicken liver pate with tamarillo relish and toasted crostini  
pork cheeks braised in apple cider, thyme and sweet sherry, kumara mash  
risotto of ham from the bone and green pea with parmesan and mustard seed oil  
yellowfin tuna tataki on salad greens, wasabi mayo and soy

### mains

pork belly slow cooked in star anise, garlic and hoisin on sticky rice  
and bok choy, tart apple dressing  
silver fern farms lamb rump on a couscous salad with salsa verde  
fish of the day - oven baked sole fillets, lightly dusted with cajun spice  
served with passionfruit and lime glaze on mustard mash  
silver fern farms fillet steak, cooked to your liking, on potato rosti  
with horseradish cream and jus  
butternut squash and spinach, grilled polenta with courgette ribbons,  
cherry tomato, salad greens, thai dressing

### dessert

rhubarb crème brulee  
chocolate brownie with vanilla ice cream  
and chocolate sauce  
baked lemon curd cheesecake  
hot sticky date and banana pudding with toffee sauce  
tiramisu, coffee flavoured Italian dessert