

CELEBRATION MENU

ARTISAN BREADS

Ciabatta, wholegrain & focaccia with olive balsamic & dukkah

ENTREES

Baby beet & carrot salad (v)

With gorgonzola, crispy sour dough, sage oil & leaves

Seared prawn salad (gf)

Rocket-mint and tropical fruit salad

Smoked Angus beef carpaccio (gf)

Doris plum, black truffle snow and celery heart salad

MAINS

Wild Mushroom & Winter Vegetable Risotto (v)

Panko courgette, mascarpone cheese

Pan Seared Atlantic Salmon (gf)

Ratatouille, crispy prosciutto, burnt ginger jus, caper dressing

Free Range Chicken Breast (gf)

Feta & herb portobello mushroom, potato puree, baby leek, jus

Silverfern Beef Duo (gf)

Beef cheek, beef tenderloin, piko piko fern, hangi potatoes,
Candied tomato & cauliflower puree

DESSERTS

Cardamom Pannacotta

Toasted pistachio tuile, freeze dried fruit, fresh cream

Lemon and Lime Tart

Citrus and kiwi fruit salad

Coconut & Banana Filo

Grilled pineapple, caramel