

## SENTIMENTAL MENU

### Your choice of two courses

#### 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

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#### 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 Tenderloin (gf)**

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

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#### 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