



Available in the bar or restaurant
between 5.00pm to 6.30pm

Entrees

Chef's Soup Creation Of The Night
served with a warm crusty dinner roll and
unsalted butter (N) (H)

or

Golden Camembert Wedges
deep fried, served with a spicy plum sauce and micro greens (V)

Mains

Lemon and Thyme Infused Free Range Chicken Breast
with hazelnut, corn and herb stuffing, served with kumara mash, pancetta
and exotic mushroom sauce

or

Line Caught Fish
inquire for details of the chef's daily selection (GF) (N) (H)

or

Filo Parcel
filled with chargrilled vegetables, brie cheese and pikopiko pesto, topped with sesame
seeds, baked golden brown, and served with a caramelised onion relish and mixed salad
garnish (V) (N)

Desserts

Seasonal Cheesecake
served with honeycomb, cinnamon and cardamom poached fruit
and crème chantilly

or

Orange, Manuka Honey and Kawakawa Baked Custard
with a caramelised crust and Amoretti biscuit

(Substitute your dessert for a glass of house port wine)

\$29.90pp – 2 Course

\$39.90pp – 3 Course