

DINNER MENU

ANY THREE COURSES: \$119.00 PER PERSON ANY TWO COURSES: \$109.00 PER PERSON

APPETIZERS

DUKE'S SPRING SALAD (DF, GF, VG)
SCLUN ARTICHOKE HEARTS CHERRY TOMA

WITH MESCLUN, ARTICHOKE HEARTS, CHERRY TOMATO, CUCUMBER, CARROT, VINAIGRETTE

HERB AND CHEESE TORTELLINI (VG)

WITH COCONUT CREAM, PUMPKIN VELOUTÉ, PUMPKIN SEEDS, PARMESAN

COLD-SMOKED SOUTH ISLAND SALMON

WITH WASABI AIOLI CREAM, CAPERS, ONION RINGS, WHOLEMEAL BREAD AND BUTTER

EYE-FILLET OF BEEF CARPACCIO (GF)

ON ROCKET, WITH HOME-MADE POTATO CHIPS, PICKLED ONION, ORANGE BALSAMIC VINEGAR, CREAMY HORSERADISH SAUCE



GF: GLUTEN-FREE **DF**: DAIRY-FREE **V**: VEGETARIAN **VG**: VEGAN PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS



DINNER MENU

MAIN COURSES

TOASTED BABY BEETROOT GNOCCHI (V)

IN BECHAMEL SAUCE, WITH GREEN PEAS AND PARMESAN

ROASTED HERB-CRUSTED CHICKEN BREAST (GF)

IN CREAMY GARLIC VELOUTÉ, WITH ROASTED BABY POTATOES, AND STEAMED SEASONAL VEGETABLES

GRILLED EYE-FILLET OF BEEF (GF)

COOKED TO YOUR LIKING, WITH RED WINE JUS, OR BEARNAISE SAUCE, MASHED POTATO, PICKLED SHALLOTS, AND STEAMED SEASONAL VEGETABLES

PAN-SEARED SOUTH ISLAND SALMON (GF)

IN LEMON-BUTTER SAUCE, ON WARMED MIXED BEAN AND CAPSICUM SALAD, WITH A RED PEPPER COULIS

ROASTED RACK OF BAY OF PLENTY LAMB (GF)

WITH A RED WINE JUS, MASHED POTATO, PARSNIP PUREE, HERB ARTICHOKE, GREEN PEAS, AND STEAMED SEASONAL VEGETABLES



GF: GLUTEN-FREE **DF:** DAIRY-FREE **V:** VEGETARIAN **VG:** VEGAN PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS



DINNER MENU

DESSERTS

SELECTION OF SORBETS (GF,DF, V, VG)
TODAY'S CHOICES

BREAD AND BUTTER PUDDING (v)

WITH MARMALADE JAM, ENGLISH CUSTARD, AND VANILLA BEAN ICE CREAM

VANILLA YOGHURT CHEESECAKE (V, VG)

WITH MIXED BERRY COMPOTE, STRAWBERRY JELLY, AND TODAY'S SORBET AND ANZAC CRUMBLE

