

BLACK SWAN

LAKESIDE BOUTIQUE HOTEL

Entree

Soup of the Day \$18

Pan Seared Scallops g.f. d.f. \$22
Chorizo/Mussel Emulsion/Sous Vide Heart of Leeks/ Dill Oil

Smoked Venison Loin g.f. d.f. \$23
Purple Yam Puree, Orange Segments, Edible Soil

Sticky Soy Pork Belly g.f. d.f. \$21
Free Range/Pickled Shallots/Micro Greens/Shanghai

Grapefruit and Beetroot v.g. \$18
Pickled Ginger/ Fig and Port Relish/Sesame Lavosh/Dukka

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Mains

Fillet Mignon g.f. (Hawke's Bay) Carrot & Rosemary, Shallots, Baby Beetroot, Purple Kumara, Jus	\$49
Trio of Duck g.f. (Waikato) Confit Duck Leg Croquette, Manuka Smoked Duck Breast, Pate, Port Wine Jelly, Jus	\$48
Lamb Rack g.f. (Canterbury) Lamb Shank/Pea and Leek/ Goat Cheese Arancini	\$47
Ora King Salmon g.f. (Te Pangu) Smoked Kahawai Espuma, Edamame, Gnocchi, Shanghai	\$46
Pumpkin Risotto Cake g.f. v.g. Roasted Tomato Sauce, Micro greens, Seasonal Vegetables	\$35

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Dessert

Smores <small>g.f.</small>	\$18
Freeze Dried Raspberries, Chocolate Crèmeux,	
Apple Crumble	\$19
White Chocolate Mousse, Oat Crumble Mix	
Saffron Poached Pears <small>v.g.</small>	\$17
Silken Tofu Chocolate Mousse, Orange Segments, Pistachio	

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