



Dinner Menu 2014

Starters

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| Beef Consommé | \$10.00 |
| <i>Flavour packed clear beef soup garnished with ox tail tortellini</i> | |
| Gravadlax | \$12.00 |
| <i>Cured South Island Salmon served with Dill sauce.</i> | |
| Chicken Ballotine | \$11.00 |
| <i>Braised and filled with mushroom farce Moistened with Madeira sauce</i> | |

Main Course

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| Pork Belly Asian Style | \$18.00 |
| <i>Served on Hokkien Noodles and Asian vegetables</i> | |
| Roast Rump of Canterbury Lamb | \$19.00 |
| <i>Served with Dauphinoise potato, roasted parsnip, carrot galette and red pepper corn Jus</i> | |
| Sole Papillote | \$19.00 |
| <i>Filled with salmon mousse with saffron potato galette Julienne vegetables and tomato chervil beurre blanc</i> | |

Desserts

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| Mississippi Mud Pie | \$8.00 |
| <i>Rich chocolate and coffee flavoured pie served with vanilla ice cream</i> | |
| Sticky Date Pudding | \$8.00 |
| <i>Served with butterscotch sauce and vanilla ice cream</i> | |
| Cheese board | \$8.00 |
| <i>A selection of New Zealand's finest cheeses with accompaniments</i> | |