Dinner A la Carte

# Wine of the month HUNTER’S

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| **Marinated Olives |GF |DF |V |Vegan |** | **12.0** |
| Served Warm**Hunter’s Chardonnay Offshoot – 16.0 glass – 75.0 bottle** |  |
| **Cheesy Crisp Polenta |V |** | **18.0** |
| Oven Baked |Roast Garlic |Harissa**Hunter’s Miru Miru Non-Vintage – 16.0 glass – 75.0 bottle** |  |
| **Grilled Halloumi Tikka |V |** | **18.0** |
| Pomegranate Glaze |Coriander Chutney |  |
| **Hunter’s Sauvignon Blanc – 14.0 glass – 65.0 bottle** |  |
| **Cold Smoked Salmon |GF |** | **22.0** |
| Citrus Crème Fraiche |Beetroot Confit |Rice Crisp**Hunter’s Chardonnay Offshoot – 16.0 glass – 75.0 bottle** |  |
| **Chicken Liver Pate |Can be served GF |** | **20.0** |
| Pancetta |Thyme |Verjuice Gelee |Cornichons |Baguette |  |
| **Hunter’s Riesling – 14.0 glass – 65.0 bottle** |  |
| **Venison Tataki |GF |** | **22.0** |
| Chilled Sesame Crusted Seared Venison |Miso Hollandaise |Radish Slaw**Hunter’s Pinot Noir Offshoot – 16.0 glass |75.0 bottle** |  |
| **Tomatoes and Ricotta |GF |V | Vegan Available |** | **20.0** |
| Vine Ripened Tomatoes |Ricotta Cheese |Fresh Basil |Hazelnut Dukkha |  |
| **Hunter’s Sauvignon Blanc – 14.0 glass – 65.0 bottle** |  |

**Continued ………**

# Mains

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| **Carved New Zealand Lamb Rump |Can be served GF |** | **42.0** |
| Cumin Spiced Potato Puree |Pistachio Herb Crumb |Pan Reduction**Hunter’s Pinot Noir Offshoot – 16.0 glass |75.0 bottle** |  |
| **Seafood Creation |GF |** |  **40.0** |
| Panfried Tarakihi Fillets |Mediterranean Roasted Vegetables |Limoncello Hollandaise**Hunter’s Chardonnay Offshoot – 16.0 glass – 75.0 bottle** |  |
| **Ricotta Spinach Tortellini |V |** | **35.0** |
| Brown Butter Sauce |Toasted Pinenuts |Parmesan Reggiano**Hunter’s Sauvignon Blanc – 14.0 glass – 65.0 bottle** |  |
| **Herb Roasted Chicken |GF |** |  **38.0** |
| Boneless Chicken Thigh |Griddled Potatoes |Wild Roquette |Dijon Velouté |  |
|  |  |
|  **Beef Fillet Mignon** | **44.0** |

 Prime Beef |Garlic Crème Potatoes |Slow Roasted Herbed Tomato |Red Wine Jus

 **Hunter’s Pinot Noir Offshoot – 16.0 glass |75.0 bottle**

**Sides**

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| **Duck Fat Roasted Heirloom Carrots |GF |DF |V and Vegan Available |** | **12.0** |
| **French Fries |**Garlic Salt |Chipotle | **10.0** |
| **Cos Lettuce Salad |**Blue Cheese Aioli |Vogels |Chives **|V |** | **14.0** |
| **Steamed Summer Beans |**Chermoula **|GF |DF |V |Vegan |** | **12.0** |
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**Continued ………**

# Endings

**Strawberry Cheesecake |Can be served GF | 18.0**

Vanilla Biscuit Crumb |summer Berries |Softly Whipped Cream

# Dark Chocolate Mousse |GF | 18.0

Chocolate Fudge Sauce |Espresso and Hazelnut Praline

**Citrus Crepes |GF available | 18.0**

Lemon Curd |Suzette Butter |Poached Citrus

**Cheese Selection |Can be served GF | 34.0**

A selection of Local Cheeses served with Condiments |Crostini and Crackers

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| **Dessert Cocktails** |  |
| **Lemon Meringue Pie**Vodka |Lemon Curd |Limoncello |Whipped Cream | **20.0** |
| **Hazelnut Martini**Frangelico |Chocolate Liqueur |Armagnac |Cream | **22.0** |
| **Affogato |Can be served GF |**Vanilla Bean Ice Cream |Shot of Coffee |Your Choice of Liqueur | **20.0** |