

PRIVATE DINING EXPERIENCE

3 Course \$145pp

(Lamb shoulder \$30 additional surcharge per couple)

Minimum 2 people to dine.



Main

Surf and Turf (GF Option)

Grass feed eye Fillet pan fried, served with herb and cheese yorkies tossed prawns, steamed broccoli with almonds flakes around with a pernod cream sauce

Lamb Shoulder to Share (GF)

Beautiful slow cooked New Zealand lamb shoulder served with Fondant Kumara, star anis, cinnamon, honey, and orange infused carrots and peas, lamb jus.

Blue Cod (GF Option)

Pan seared blue cod bedded on spinach saffron infused Risotto topped with roasted Hazelnuts.

Italian Gundi (VG)

Homemade Italian gundi infused with Gibbston valley blue cheese glazed with brown sage butter topped with watercress

Chicken Saltimbocca (GF)

In Bacon wrapped infused with sage Slow cooked chicken breast served with creamy kumara potato mash, drizzled with butter Marlborough sauvignon blanc white wine sauce.



Entrée

Baked Avocado (GF)

Filled with Philadelphia cream cheese & blue vein, topped with Caramelised onion jam, baked to perfection

Duck Liver Cognac Parfait (GF option)

With Homemade Brioche, spiced plum chutney it's no coincidence parfait is the French word for perfect.

Seafood Chowder

Creamy roux based chowder made with our own fish stock, fantastic local Seafood & fresh fish that melts in your mouth, finished with Pernod cream.

Marlborough Green Lipped Mussels (GF)

World famous fresh Marlborough Mussels prepared in a white wine & garlic sauce.

Prawn Cocktail (GF)

Prawns served in a cocktail glass on a bed of mesclun with a wonderful Marie Rose's sauce. Traditional with a twist

Dessert

Apple Tarte Tatin

Caramelized apples baked to perfection on a crispy puff pastry base. Served with vanilla ice cream.

Bittersweet Chocolate Escape (GF)

Gluten free Steamed chocolate Fondant served with spiced plum chutney. Finished with a Vanilla mascarpone cream.

French vanilla Crème Brûlée (GF)

Creamy vanilla infused crème brulee served with pistachio biscotti, Vanilla ice cream

Crepes Suzette

Thin vanilla crepes served with an orange grand Marnier sauce. topped with vanilla ice cream.

New Zealand Cheese Platter (GF if requested)

Selection of cheeses from Gibbston Valley, Central Otago and Crank Goat and Marlborough Sounds (ask for availability)

