

Set Dinner Menu

\$50PP

Entrée

Mussels

1kg of Coromandel pacific mussels steamed in white wine - sweet chili & coconut cream sauce - served with grilled sour dough.

Field Mushroom

Oven roasted mushroom topped with creamy brie - cherry tomatoes served upon a baby spinach - grilled beetroot and candy walnut salad in truffle oil. (V) (G.F)

Smoked salmon

House smoked NZ salmon served on crispy potato rosti - marinated cucumber ribbons topped with house made hollandaise. (G.F)

Free Range Pork Belly

Oven roasted pork belly with apple cider sauce - grilled apples - candy walnuts - watercress salad. (G.F/D.F)

Dessert

Chocolate Trilogy

White, milk & dark chocolate mousses on a rich mud cake base finished with raspberry swirls & shavings of premium dark chocolate served with a berry coulis (G.F)

Classic Ice Cream Sundae

Chocolate sauce & Cream.

Mains

Crackled Pork Belly

Twice cooked free-range pork belly - served with honey roasted baby carrots - creamy potato mash - pureed cider apples finished with a garlic cream sauce. (G.F)

Chicken Fettuccine

Diced free-range chicken - Bacon - mushrooms - red & spring onion bound in a cream sauce tossed with fresh fettuccine.

Mixgrill STONEGRILL

Beef - lamb - chicken - pork served with a seasonal Salad topped with kumara crisps accompanied by garlic Roasted potatoes & garlic aioli.

Seasonal Vegetable Fettuccine

Seasonal root & vine vegetables bound in a creamy parmesan sauce tossed with fresh fettuccine.
(V)

Pork Ribs

1kg of BBQ braised pork ribs served with - grilled buttered corn cob - beer battered fries and house salad.