

Braided Rivers Set Dinner Menu

A selection of breads and dips to start

Mains

Market fish

*Pan seared market fish served on a blue cheese gratin with pea puree, seasonal greens
Finished with a smoked tomato dressing*

Pesto crusted chicken breast

*Pesto crusted chicken breast served on a potato and kumara fritter, seasonal
greens, parmesan crisp finished with a side of jus*

Barbequed pork belly

*Barbequed Braised Pork belly served on seasonal greens with slaw and house
cut fries, finished with a side of jus*

Wild Venison

*250 gm Char grilled venison Denver leg (From South Westland) served med rare
On Potato and herb gnocchi, with asparagus, prosciutto, and peas finished with
Red pepper coulis, feta and a side of jus*

Canterbury Ribeye

*Char grilled 350g Ribeye served on a confit garlic and thyme mash, pan seared
greens and roasted corn puree finished with habanero butter and stout jus*

Desserts

Brownie

Chocolate pecan and caramel brownie served with whipped cream and honeycomb

Citrus tart

House made citrus curd in a crisp tart case served with berry sorbe

Ice Cream

Selection of gourmet New Zealand Ice Creams

Affogato

*Vanilla bean ice cream, espresso and your choice of one of the following liqueurs; Kahlua, Tia
Maria, Frangelico, Amarula or Baileys*

(Please note menus subject to small changes)

\$54 per person