



## Dinner Menu May 2020

**Freshly Baked Focaccia** – Olive Oil & Balsamic \$7.0

**Garlic Toast** – Smoked Cream Cheese \$9.0

### MOUThWATERING ENTREES

**Fennel Cured Salmon** – Cream Cheese – Rye – Capsicum – Lemon \$20.0

**Venison Carpaccio** – Beets – Horseradish – Parmesan – Croutons \$22.0

**Mushroom Arancini** – Black Pepper Mayo – Salted Lemon \$22.0 (V)

**Sushi Platter** – 12 pieces of assorted Maki/ Uramaki and Nigiri Sushi \$25.0

### THE HOT KITCHEN MAINS

**Saint Peter** – John Dory – Herb Risotto - Mustard herbs – Tomato Powder \$32.0

**Marlborough Salmon** – Pan-fried Salmon – Local Greens – Lemon - Tzatziki \$32.0

**Beef Fillet** – Tenderloin – Celeriac – Fondant – Red Wine Sauce – Kale \$38.0

**Chicken Kara-age** – Japanese Marinated Deep-Fried Chicken – Rice – Wakame \$26.0

**Green** – Herb Risotto – Parmesan – Leaves - Feta (V) \$26.0

### ON THE SIDE

**Local Leaves** – Pear – Walnuts – Balsamic – Olive Oil \$8.0

**Thin fries** – Parmesan – Truffle Oil \$8.0

**Cauliflower** – Brown Butter – Lemon \$8.0

### SWEET FINISH

**Shropshire Brulée** – Vanilla – Liquorice – Sorbet \$16.0

**Valrhona to Valhalla** – Chocolate Cremeaux – Sorbet – Crunch \$16.0

**Gingerbread** – Rum Braised Pineapple – Passion Fruit Ice \$15.0