



Café

Live Music

Ambience Acoustica



From 7pm till 10 ish

**Complimentary Bubbles on
Arrival**

**Continuous Gourmet
Finger food**

\$35.00 per person



**New Brighton Pier
Fireworks Extravaganza
Celebrate Guy Fawkes**

Sunday 5th November

Restaurant

Live Musician

Mandi Miller

Alternative Drop Menu (6.30pm)

Antipasto board to start

ENTRÉE (7.30 pm)

Smoked Salmon (GF)

Smoked salmon, red onion & tomato
concasé with a saffron dressing & finished
with a balsamic reduction on a bed of rocket

Lamb Croquettes

A classic lamb croquette served on a corn
puree and accompanied with a corn salsa.

MAIN (8 pm)

Angus Scotch Fillet (GF)

Premium 200 gr Angus scotch fillet pan
seared & oven baked, cooked medium rare,
and served with classic French fries & house
salad

Chicken Roulade (GF)

Filled chicken breast with spinach, semi
dried tomatoes & feta wrapped with
Manukau smoked bacon. Served with potato
gratin, capsicum & basil coulis and petite
salad

DESSERT

Belgium Chocolate Torte

Dark Belgium chocolate served with hot
chocolate sauce and vanilla parfait

Lime & coconut Panna cotta

Accompanied by a pistachio tuile

\$80.00 per person

Alternative drop menu simply means you receive
alternative meals from each course and you are
able to swap meals as desired (NO table orders
required, meals are presented)