



Christmas Menu – Option 2

Entree

Smoked Salmon Salad (GF)

Cold smoked salmon served with dill creamed parfait, summer house salad and light balsamic dressing

Cheese, Bacon & Chive Potato Skins (GF)

Potato skins with melted cheese & bacon, topped with sour cream & chives

Mushroom Arancini (GF)

Traditional Sicilian risotto balls filled with oven roasted portabella's & parmesan, served with petit salad

Main

Chicken Parmigiana

A classic crumbed chicken breast served on polenta fries, topped with Napoli sauce, baked cheese, house salad and salsa

Angus Scotch Fillet

250 gr premium Angus scotch cooked medium rare served with Dutchess potato, Yorkshire pudding and red wine jus

Slow cooked Pork Belly (GF)

Free range NZ pork poached in a classic Asian stock served with crackling & apple sauce and fresh seasonal vegetables

Moroccan Spiced Filo

Filled with spiced pumpkin, kumara, capsicum, feta, pine nuts, marinated mushrooms. Served with capsicum & basil coulis and salad greens

Dessert

NZ styled Pavlova

Pavlova served with whipped cream & berry compote

Vanilla Orange Cream Brulee (GF)

A French classic served with a caramel crunch & cream Chantilly

Cheesecake of the day

Homemade cheese cake served with whipped cream

\$47.00 per person