

SET MENU

\$55 for three courses

\$45 for two courses – Starter and Main

STARTERS

Today's Fresh Soup | V

HOME-BAKED BREAD

OR

Prawn Cocktail

CRUNCHY COS LETTUCE | MARIE ROSE SAUCE | FRESH LEMON WEDGE

OR

Salt & Pepper Squid | GF

CHICKPEA FLOUR | CAPER | GHERKIN | EGG REMOULADE

MAINS

Akaroa Salmon Fillet | GF

PALM SUGAR GLAZED | LEEK | BOK CHOY | PICKLED ONION RELISH
SALTED PEANUT CARAMEL | HERB POTATO GRATIN

OR

Chicken Supreme

CHICKEN BREAST PROSCIUTTO WRAPPED | SUNDRIED TOMATO | MOZZARELLA CHEESE
ROASTED RED PEPPER & BASIL CREAM SAUCE | HERB POTATO GRATIN

OR

300g Sirloin (SERVED MEDIUM)

CRACKED PEPPER & RED WINE SAUCE | STEAMED VEGETABLES | CHUNKY AGRIA POTATO FRIES

DESSERTS

Chocolate Mud Cake | GF

BERRIES | KAPITI VANILLA BEAN ICE-CREAM

OR

Baked Vanilla Cheesecake

CARAMEL SAUCE | KAPITI VANILLA BEAN ICE-CREAM