

Starters

Antipasto Platter

Shredded smoked chicken with Italian Salami, grilled prosciutto and chorizo. Sun dried tomatoes, Hummus, Pesto, Olive oil and a selection of lightly toasted breads.

~ \$15 ~

Bruschetta

Classic Italian favourite. Sliced Vienna topped with black and green olives, capers, Shallots, Fresh Basil and Oregano topped with grilled Parmesan cheese.

~ \$10 ~

Fresh Bread Selections

Served with olive oil, pesto, roast garlic paste and selected chutneys.

~ \$10 ~

Soup of the Day

Served with Toasted Turkish bread slices and garlic paste.

~ \$15 ~

Entrée

Pan Seared Scallops

Served with a saffron infused vodka risotto on a bed of Mesculin Salad topped with citrus compote.

Char Grilled Venison Medallions

Served with Char grilled eggplant, Sundried tomatoes, Sautéed mushrooms
Topped with a rich port wine jus.

Tempura Battered Blue Cod Strips

Served with Nori rice sticks, Wasabi, Soya sauce, Crystallized Ginger and Kiwifruit.

Filo Flavor Bursts

Filo pockets filled with various vegetable and meat purees
Served with a selection of sauces and chutneys.

Spanish Tapas Selection

A selection of Spanish tastes in bite size portions.

~ \$15 each ~

Light Meals

Pan Fried Catch of the Day

Pan fried in Butter and fresh Dill served on a Mesculin salad with herb foccacia
Topped with home made tartar sauce and a pacific inspired fruit coulis.

Caribbean Chicken

Cream reduction sauce with Dark Rum and Pineapple juice
Served with Banana slices and grilled Prosciutto.

Mixed Salads

Mesculin salad served with:
BBQ Marinated Smokey Angus Beef strips

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Pan Seared Scallops in Red Wine

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Honey soy Chicken fillets

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Seared Strips of Ostrich

Creamy Fettuccine

A Garlic and Mild Blue cheese cream reduction sauce
With roasted Pine nuts and shredded smoked Chicken with grilled prosciutto slices.

~\$25 each~

Side Dishes

Seasonal Vegetable medley in cream reduction mild Blue cheese sauce.

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Green Mesculin salad.

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Potato and kumara roasted macédoine with French style dipping sauce.

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Grilled Turkish slices with garlic paste and butter.

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~\$5 each~

Mains

Chicken Roulade

Served with Honey glazed baby Carrots, almond frenched green beans, Duchess Potatoes
Drizzled with mild honey mustard sauce.

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Italiano Pork Cutlets

Served with roasted Capsicum and Garlic with caramelized Apple and shallots
On a bed of sautéed baby Spinach and crumbed Feta.

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Hunter's Feast

Roast Venison served with a red wine jus and Damper balls, sautéed Wild Mushrooms and shallots With slow roasted vine
tomatoes.

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Char Grilled Ostrich Steaks

Served with roasted potato and kumara macédoine and an Italian inspired warmed salsa
Served inside roasted Capsicum.

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Prime Angus Scotch Fillet

Served with pommes de Terre au gratin, Sautéed seasonal vegetables
With a mild Blue cheese cream reduction sauce and topped with a rich Guinness jus.

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Blue Cod Fillet en Papillote

Poached in lemon and dill butter served with Saffron infused vodka risotto
And a Mesculin salad with cherry tomatoes, red onion, cucumber and light citrus vinaigrette.

~\$35 each~

Desserts

Decadently Rich Chocolate Mud Cake

Served with chocolate ganache and triple chocolate ice cream with forest berry coulis.

Cappuccino Mousse

Served with fresh Cream, Chocolate fan and biscotti.

Classic Home made Apple Pie

Served with Chantilly cream and Apple Crumble ice cream.

Blackwell Tart

Served with pistachio gelato and fresh whipped cream

Mars Bar and Baileys Cheesecake

Served with cookies and cream ice cream and fresh Chantilly cream.

Fresh Home made Fruit salad

Served with Galliano infused Ice cream and a Touile biscuit.

Ice Cream Selection

Served with a hot Berry sauce and deep fried mint.

~ \$15 each ~