

THE PLATTER

SOMETHING TO START

Artisan breads with a variety of dips	\$14
Antipasto with fresh baked bread platter (DF/GFA)	\$23
Tempura prawns with wasabi mayo, pickled ginger, spiced honey soy (DF)	\$18
Dim sum platter; Chicken & vegetable, pork & chive, prawn & ginger, or a mixture	Per 6 \$6
Southern Thai chicken satay kebab with salad and Thai dressing (DF/GFA)	\$16
Mediterranean falafel platter with hummus, sundried tomato pesto, fried pita (DF/GF/VG/V)	\$16
Mushroom & cheddar croquettes with chilli mayo, salad greens (GF/VG)	\$16

FILLERS

Sichuan pepper rubbed pork fillet, pickled red cabbage, kaffir & lemongrass jus (GF/DF)	\$34
Sirloin steak with horseradish cream, balsamic beetroot, red wine reduction (GF, DF)	\$34
Mediterranean grilled NZ lamb rack, minted couscous, falafel tikki, herb yoghurt (GFA/DFA)	\$36
Jerk spiced chicken with smoked paprika kumara, corn salsa, spiced plum jus (GF/DF)	\$32
Fresh catch of the day with massman sauce, lemon rice, vegetables (GF/DF)	\$34
Vegatarian stuffed crepes with mushroom and spinach, tomato salsa, guacamole (GF/DF/V/VG)	\$29

SIDES - all \$5

Seasonal vegetables
Garden salad
Herb roast potato
French fries
Steamed lemon rice

SOMETHING SWEET

Trio of ice-cream with fresh fruit salad (GF)	\$12
Macaroon platter with ice-cream, creme anglaise	\$15
Chef's selection dessert platter	\$18
Local cheese selection with accompaniments	\$20
Affogato with your choice of liqueur, espresso, and vanilla ice-cream	\$15