

Set Dinner Menu

\$40PP

Entrée

Bread Selection

Lightly grilled bread served with whipped butter - house made duck pate - Basil Pesto and hummus - Pre-placed on tables.

Mains

Crackled Pork Belly

Twice cooked free-range pork belly - served with honey roasted baby carrots - creamy potato mash - pureed cider apples finished with a garlic cream sauce. (G.F)

Chicken Fettuccine

Free-range diced chicken - Bacon - mushrooms - red & spring onion bound in a cream sauce tossed with fresh fettuccine.

Mixgrill STONEGRILL

Beef - lamb - chicken - pork served with a seasonal Salad topped with kumara crisps accompanied with garlic roasted potatoes & garlic aioli.

Stuffed Chicken Breast

Sous vide bacon wrapped free-range chicken breast stuffed with pesto and brie - Sweet potato fondant - sauteed broccolini - Honey glazed baby carrots - topped with a Dijon cream.

Seasonal Vegetable Fettuccine

Seasonal root & vine vegetables bound in a creamy parmesan sauce tossed with fresh fettuccine. (V)