

Dinner Menu

Entrée

Soup of the Day (GF, V)

Smoked Eggplant and Beetroot (V, GF)

with cauliflower mousse and manuka walnuts

Crayfish Bisque

with panko crumbed prawn

Duck Breast (GF)

with blackberry emulsion, orange kumara purée,
and a toasted peanut salad

Mains

Pork Belly (GF)

with a smoked paprika rub, tomato and
turtle bean ragout, and winter greens

Braised Lamb Shank (GF)

with beets, haricot mash and winter greens

Beef Ribeye Steak (GF) cooked to your liking

with smoked butter, sautéed brussel sprouts and bacon,
accompanied by a red wine glaze

Akaroa Salmon Fillet (GF)

with truffle potatoes and pea purée

Roast Vegetable Yellow Curry (V, GF)

with cauliflower rice balls

Dessert

Lemon Tart

with crisp meringue, sugared almonds and whipped cream

Fig and Orange Pudding

with brandy caramel and vanilla bean ice cream

Espresso Profiteroles

with chocolate fudge sauce

Cheese Board (V, GF on request)

of locally produced Evansdale cheeses
with spiced fruit chutney and oat cakes

Followed by

*Freshly brewed coffee or tea
& castle made shortbread and sweets*

2018

Further menu information

GF - Gluten Free, DF - Dairy Free, V – Vegetarian, GF - available on request*

*Menu choices **must** be made by 5pm for our chef*

*We are fully licensed with a wine list featuring many favourite New Zealand wines,
No B40*

*Please advise any dietary requirements at time of booking
to enable our chef to arrange alternatives*

Dinner is served house party style in a castle dining room

Dinner is priced at \$70.00 per adult

Alternative children's menu also available at \$22.50 per child