

# Dinner Menu

## Entrée

**Cauliflower & Blue Cheese Soup (V, GF)**

**Castle Cured Duck Ham (GF)**

with spiced orange jelly, pickled courgette  
and capsicum pimento mousse

**Sesame crusted Albacore Tuna (GF, DF)**

with wakame nori salad, ginger soy dressing and confit tuna mayonnaise

**Leek Terrine (GF, V)**

with goat's cheese, chili paste and served with potato crisps

## Mains

**Herb Crusted Southland Lamb Rump**

with potato gratin and a Romasco sauce

**Braised Beef Short Rib (GF, DF on request)**

with a karengo and herb polenta cake  
and a sour cherry sauce

**Pan Roasted Pork Tenderloin (GF)**

wrapped in prosciutto with a tomato and sage risotto cake  
served with cream spinach

**Spanner Crab and Prawn Stuffed Squid Tube**

served with pearl couscous and chimichurri sauce

**White Bean & Asparagus Broth (V, GF)**

with shaved truffle and pecorino cheese

## Dessert

**Citrus Panna Cotta (GF)**

with lychee sorbet

**Chocolate and Hazelnut Torte (GF)**

with espresso anglaise

**Passionfruit, Lemon and Almond Cake (GF)**

with toasted coconut ice cream and vanilla cream

**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

## 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 BYO

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