

Dinner Menu

Entrée

Green pea Soup (V GF)
with mint pesto

Beetroot and Gorgonzola Arancini (V)
with horopito chickpea hummus and pickled carrot

Seared scallops (GF)
with red chermoula paste, cauliflower puree with crisp apple salad

Char-grilled spiced lamb (GF)
with preserved lemon labneh and harissa

Mains

Beef fillet (GF DF)
oven roasted ham hock hash with smoked tomato
and red onion chili jam jus

Pan seared king fish (GF)
celeriac mash, and a tomato olive tapenade

Pan seared venison loin (GF)
pancetta, celeriac and savoy cabbage sauté and red wine sauce

Slow smoked chicken (GF)
chorizo sausage, cannellini beans, sundried tomato and sumac dressing

Pappardelle pasta (V)
wild mushrooms, shallots and garlic truffle oil

Dessert

Rhubarb Cobbler
and ginger ice cream

Chocolate Bavarois (GF *)
poached orange and citrus crisp

5 spiced apple cheesecake (GF)
Creamy filling with a lightly spiced apple compote

Cheese Board (V,GF *)
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