



Cheese Board

3 Varieties of NZ Cheese \$35.00
Homemade Relish, Fruit Paste, Dried and Fresh Fruit.

Antipasta - Vegetarian \$40.00, serves 2

Artichoke Hearts, Dried and Fresh Fruit, Marinated Olives, Hummus and Spreads.
Add Smoked Salmon \$12, Add 2 Varieties of NZ Cheese \$12

Antipasta - Carnivore \$55.00, serves 2

Salami, Prosciutto, Smoked Salmon, Artichoke Hearts, Dried and Fresh Fruit, Marinated Olives, Hummus and Spreads, 2 Varieties of NZ Cheese.

Homemade Soup of the Day - \$12.00

Smoked Chicken Salad - \$35.00 per person
Smoked Chicken on Fresh Salad from our Garden.

Homemade Vegetable Bake with Soy Protein: Vegan, Dairy Free, Gluten Free \$40.00 per person
Homemade and Full of Flavour, Topped with Horseradish and Potato Mash with Vegan Parmesan, served with Fresh Salad from our Garden

Vegetarian Leek and Cheese Plaits - \$35.00 per person

Pastry Plait with a delicious and creamy filling, served with Fresh Salad from our Garden

Homemade Lasagne - \$35.00 per person

Delicious NZ Beef Lasagne served with Fresh Salad from our garden.

New Zealand Fresh Ocean Fish – \$40.00 per person (subject to availability)
Gently pan fried with fresh herbs and served with Fresh Salad from our garden.

Slow Cooked NZ Lamb Shanks \$40.00 per person (8 hours' notice required)
Tender NZ Lamb served on homemade Potato Mash with Garden Vegetables.

NZ Scotch Fillet Steak - \$40.00 per person

Premium NZ Steak served with NZ Beef Sausage and Fresh Salad from our Garden

Our Evening Meals are served with warm bread

Sweet Tooth Dessert - \$12.00

Selection of two NZ Kapiti Ice Cream, served with Chocolate Sauce, Crushed Meringue and Fresh Fruit salad.

Or

Homemade Sticky Date Pudding with Caramel Sauce, served with Kapiti Vanilla ice-cream