



The Club Menu

TO START

A selection of freshly baked breads

ENTRÉE

Homemade Pate

With sundried tomato, olive chutney & Melba toast

Or

Smoked Chicken Salad

Manuka smoked chicken breast served on a bed of mesclun, cherry tomatoes, rock melon slices with a drizzling of lemon honey mustard

MAIN COURSE

Roasted Eye Fillet

On pumpkin puree with caramelized onion & red wine jus

Or

Braised Breast of Duck

Cooked and served in an orange, basil, mint, coriander & chili sauce

Or

Pan-fried Salmon

With a pineapple, cucumber and pepper & chili salsa

All mains are served with potato mash and fresh seasonal vegetables

SWEET CONCLUSION

Chocolate Raspberry Tart

With creme fraiche, marscapone and mixed berry compote

Or

Lemon Tart

A sweet pastry tart filled with zesty lemon curd, finished with berry Coulis & sauce

Anglaise

Or

Cheeseboard

A selection of New Zealand cheeses, served with grapes & crackers

\$69.00 per person