



### **Dinner Set Menu 2019**

**3 COURSES \$50**

#### TO START

#### Entree Platter Selection

Jagz chicken wings, fish bites, cheese croquettes, pork belly bites, mini samosa, onion rings, flatbread and dipping sauces

#### TO FOLLOW

Twice cooked Pork belly, charred baby cabbage, bacon bits, mustard creamed potatoes and crispy crackling

Seared Venison, carrot and kumara rosti, seasonal greens and cranberry jus

Our signature fragrant spiced chicken thighs with rosemary roasties, jagz slaw and house gravy

200g Ribeye cooked to your liking served with rosemary roasted potatoes, green beans and a rich beef jus

#### TO FINISH

Chocolate and Kahlua Tart mixed berry compote and very berry sorbet

Traditional Tiramisu layered sponge fingers, coffee and mascarpone cream, served with house made shortbread

Cheese Plate a wedge of New Zealand's finest Blue cheese with ploughman's chutney, pickled onions and fig and walnut bread