

Estate Restaurant Dinner Menu

# Entrées

## **Creamy Cauliflower Soup \$24**

Creamy Cauliflower Base, Bacon Crisps, Truffle Oil & Garlic Bread.

#### New Zealand Green Lipped Mussels \$28

With Coconut Green Curry & Coriander. Served with Garlic Bread.

#### Yellow Fin Tuna Ceviche \$28

Served with Avocado Tartare, Crispy Bagel Chips.

#### Pear Gorgonzola Salad (V/GF) \$26

Packman's Triumph Pear, Mesclun, Cherry Tomatoes, Walnut, & House Dressing.

## Spinach & Ricotta Gnocchi \$26

With Sundried Tomatoes, Parmesan Flakes & Truffle Oil.

#### Oysters \$36

Kilpatrick or Tempura and Lemon (6).

#### Breads & Dips \$20

Our Daily Selection of Breads, Rosemary Sea Salt Butter, Hummus, Sun Dried Tomato Spread, Olives Tapenade.

Please note that vegan, gluten free, dairy free options are also available. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.



# Mains

## New Zealand Lamb Rack \$49

Roasted Lamb Rack, served with Crispy Baby Potatoes, Seasonal Vegetables, Tzatziki & Port Wine Jus.

#### Pollo Ripieno \$48

Pan Seared Chicken Thigh Fillet Stuffed with Spinach Ricotta and Wrapped with Bacon. Served with Crispy Baby Potatoes, Seasonal Vegetables & a Sweet Amaretto Sauce.

#### Fresh Market Fish \$48

Sustainably Caught Fresh Daily Fish. Please Ask Your Server For The Fish of The Day.

#### Flame-Seared Angus Beef Steak \$49

The choice of 200g Eye Fillet or 250g Scotch fillet, cooked to your liking. Served with Salsa Verde, Mushroom Ragù, Seasonal Vegetables, Truffle Mashed Potato, & Port Wine Jus.

#### Butternut Squash Risotto (V) \$45

With Leeks, Spinach, Parmesan & Truffle Oil.

#### Mediterranean-style Prawn Pasta \$45

Linguine Pasta, Prawns, Creamy Pesto, Sweet Cherry Tomatoes & Parmesan Flakes.

## Slow Cooked Crispy Pork Belly \$49

Pork Belly Slices, served with Stir-Fry Seasonal Vegetable & Egg Fried Rice.

#### Sides

House Salad (V) **\$16** Potato Fries with Aioli & Tomato Sauce (V) **\$16** Crispy Skin Baby Potatoes (V) **\$16** Sauteed Vegetables (V) **\$16** 

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# **Kids Menu**

## Cheeseburger \$20

Grilled Beef Patty with Swiss Cheese, on Toasted Brioche Buns.

## Pasta Alfredo \$20

Linguine Pasta, Cream, Mushroom & Parmesan Flakes, Truffle Oil.

## Chicken Nuggets \$20

With Fries & Tomato Sauce.

## Desserts

## Sticky Date Pudding \$22

Deliciously Moist Date Pudding, Topped with Toffee Sauce & Maple Walnut Ice Cream.

#### Mixed Berry Cheesecake \$22

Served with Cranberry Sauce & Berry Sorbet.

#### Authentic Crème Brûlée \$22

Fresh Vanilla Bean Pods with Cooked Crème & Caramelized Sugar. Served with Vanilla Ice Cream.

#### Artisan Cheese Plate \$35

Selection of International Cheeses Served with Dips, Crackers & Seasonal Fruit.

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