bacchus

entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

risotto of asparagus and green pea with spinach topped with
shaved parmesan, minted oil

beef meatballs, hand crafted, on a madras sauce, poppadom and raita

mains

silver fern farms lamb rump, oven baked, with a sundried tomato crust
on tabbouleh, minted crazin caper dressing,

fish of the day – fresh, locally caught and changes daily,
oven poached on lemon herb cous cous

chicken thigh, soy and ginger marinated, poached in a miso broth,
served on sticky rice and asian greens

pork fillet, wrapped in bacon stuffed with quince and goats cheese on
kumara gratin, maple mustard glaze

polenta with roast field mushrooms, rocket, blue cheese, maple
toasted walnuts, balsamic dressing

desserts

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

tiramisu, coffee flavoured Italian dessert