bacchus

**DINNER**

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| flowerpot bread | 14.00 |

## entrees

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| soup of the day – made fresh and changes daily | 25.00 |
| chicken liver pate with beetroot relish and toasted crostini | 25.00 |
| risotto of asparagus and green pea with spinach topped with shaved parmesan, minted oil | 27.50 |
| ceviche – fresh gurnard, lime, coconut cream, chilli and coriander | 29.50 |
| beef meatballs, hand crafted, on a madras sauce, poppadom and raita | 28.00 |

## mains

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| silver fern farms lamb rump, oven baked, with a sundried tomato crust on tabbouleh, minted crazin caper dressing, | 48.50 |
| fish of the day – fresh, locally caught and changes daily, oven poached on lemon herb cous cous | 47.50 |
| chicken thigh, soy and ginger marinated, poached in a miso broth, served on sticky rice and asian greens | 46.50 |
| pork fillet, wrapped in bacon stuffed with quince and goats cheese on kumara gratin, maple mustard glaze | 46.50 |
| silver fern farms fillet steak cooked to your liking on mustard mash with salsa verde and red wine jus | 49.50 |
| polenta with roast field mushrooms, rocket, blue cheese, maple toasted walnuts, balsamic dressing | 42.00 |

## sides 12.00

jersey bennes

broccoli, hollandaise

asparagus, toasted almonds

roast cauliflower cream, aged cheddar

mesclun fresh salad with saffron lime vinaigrette

*one bill per table*