

City DINING & BAR

2 courses **\$37** / 3 courses **\$49**

STARTERS

Bruschetta: Tomato, basil, bocconcini & poached pear, blue cheese, balsamic ◆

Crumbed Calamari, mixed green leaves & tartare sauce

Grilled Lamb Rump, parsnip puree, pistachios & truffle oil ●

MAINS

Grilled Beef Sirloin (250g), field mushroom, spinach, potato gratin, red wine jus ●

Pan Fried Market Fish, Roma tomatoes with bocconcini, capers & balsamic glaze ●

Pappardelle Pasta, portobella mushroom, parmesan, pine nuts & lemon butter sauce ◆

DESSERTS

Trio of Gourmet Ice Creams

Poached Pear with Figs & Walnuts, Vanilla Bean ice cream ◆●

Dark Chocolate Mousse, sponge fingers & Kapiti Black Doris Plum ice cream

◆ - Vegetarian

● - Gluten Free

Dairy Free Available On Request