



Menu

ENTREE

Grilled haloumi salad with pomegranate, orange, micro cress and hazelnut salad

MAIN COURSE

Prosciutto wrapped free range chicken thighs, fresh tomato and basil sauce
or

Baked salmon with citrus and pistachio crumb and lemon and dill yoghurt

SIDES

Duck fat roasted potatoes
Grilled aubergine and courgette salad with a pickled red onion and caper dressing
Salad greens and herb salad with an aged balsamic dressing

DESSERT

Grilled Central Otago peaches with amaretto crumb, raspberry puree and vanilla crème fraiche

TEA & COFFEE





Daniella & Sam

FRIDAY 5TH JANUARY

RIPPON

WANAKA

Raspberry Creek

FOOD CO.