



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





PIP & NICK

SATURDAY 23RD MARCH

RIPPON

WANAKA



Raspberry Creek

FOOD CO.

