

Raspberry Creek

FOOD CO.

SAMPLE PLATED MENU

Starters

Green lipped mussel and fennel broth with saffron aioli (GF)

Seared tuna with white bean puree, chilli, lemon and crispy shallots* (GF) (DF)

House hot smoked manuka Mt cook salmon with beetroot slaw and vodka creme fraiche (GF)

Duck, lemongrass and vegetable kebabs with soy garlic and chilli* (GF) (DF)

Pressed lamb, pork belly and chicken terrine with plum chutney and flat bread

Beef fillet Carpaccio, beetroot puree, baby beets, horseradish and micro cress (GF)

Seared salmon fillet with tamari seed crust, edamame puree and pickled cucumber (GF) (DF)

House smoked duck breast with pickled pear, walnuts and mustard greens (Gf) (Df)

Seared scallops with cauliflower puree, pancetta and crisp caper * (GF)

Quinoa and rocket salad with toasted almonds and a cranberry lemon

and mint dressing (VE) (GF)

Grilled haloumi salad with pomegranate, orange, micro cress and hazelnut salad (V) (GF)

Courgette feta olive and baby gem salad sherry vinegar and herb dressing (V) (GF)

Chilled cucumber and mint soup with Greek yogurt (V) (GF)

Mains

Whole roast beef fillet, field mushroom confit, truffle mash and thyme glaze* (GF)

Herb crusted lamb rump with roast heritage carrots sautéed rosemary

gnocchi roast garlic glaze

Juniper rubbed wild venison back strap with black cherry jus duck fat roast potatoes (GF) (DF)

Red wine braised beef short ribs horseradish mash charred broccoli (GF)

Chermoula baked market fish with preserved lemon, toasted almonds

and saffron rice* (GF) (DF)

Baked ratatouille with buffalo mozzarella, parmesan and pine-nut crumb (V)

Roast rump of lamb with new potatoes artichokes baby peas and mint (GF)

Braised Cadorna lamb shoulder with Puy lentils and smoked bacon herb aioli (GF)

Slow cooked pork belly with parsnip puree, braised baby leeks, sherry vinegar
jus and sage salt (GF)

Honey, citrus and oregano marinated free range chicken with paprika roasted potatoes and
herb lemon yoghurt (GF)

Crayfish and salmon ravioli with charred leeks and saffron bisque*

Wild mushroom and mascarpone risotto with truffle salt and shaved parmesan (V) (GF)

Fresh pea, mint and feta risotto with crispy shallots (V) (GF)

Quinoa and rocket salad with toasted almonds and a cranberry lemon
and mint dressing (VE) (GF)

Roasted pumpkin and spinach and ricotta cannelloni with sage butter
parmesan and toasted almond (V)

Summer vegetable and apricot tagine with fragrant couscous cucumber
and minted yoghurt (V)

Desserts

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

Belgium chocolate mousse with spiced poached pear, and a hazelnut wafer (V) (DF)

Elderflower and yogurt panacotta with summer berries

Goats cheese parfait with grilled fresh figs, vincotto and walnut praline (GF)(V)

Apple tart Tatin with vanilla bean ice cream caramel sauce (V)

Raspberry cream brulee with orange and cardamom shortbread (V)

GF=GLUTEN FREE

DF=DAIRY FREE

V=VEGETARIAN

VE=VEGAN