

NEW ZEALAND

A M U S E - B O U C H E

Lamb

BBQ New Zealand Lamb Lollypop with Herb Dejon Foam over Wilted Arugula

FIRST COURSE

Kumara Salad Hearts of Romaine and Watercress topped with Goat Cheese, Roasted Pine Nuts Crispy Sweet Potato Orange Vinaigrette

MAIN COURSE

New Zealand Venison Sous Vide Venison Steak Tomato Chili with Honey and Herb Carrots, Garlic Red Skin Mashed Potato, Demi

DESSERT COURSE

Hokey Pokey Ice Cream
In House French Vanilla Flake Ice Cream with Honeycomb Toffee served with New Zealand Maori Fry Bread

\$64.95 Person Plus Applicable Tax