



Starters

Beetroot, goats cheese, roquette and walnut tart with honey & balsamic vinegar (v, gf)

Garlic chilli prawns with grilled lemon. Served with ciabatta and dressed greens

Pumpkin & pancetta soup with a parmesan croute & creme fraiche

Mains

Grilled salmon fillet with steamed greens. Served with quinoa & orange salad with a toasted almond & saffron beurre blanc (gf)

200gm Wakanui beef fillet with potato hash, red currant jus, cafe de Paris butter and steamed greens (gf)

Minted pea and cherry tomato risotto with pecorino, spinach and toasted pinenuts (v, gf)

Dessert

Orange and cardamon creme brulee with berry compote

Pistachio and honey tiramisu with coconut liquor and hazelnut praline

Chocolate & raspberry mudcake with vanilla anglaise and spun sugar



2 COURSE MENU \$65

3 COURSE MENU \$78



Willowbank