

# Free Range Chef



## MAINS

- **Line caught crisp skinned Snapper fillet**, with a lemon and fresh herb crab Vialone Nano Risotto finished with Moutere Grove organic lemon infused olive oil and served with broccolini and micro salad
- **Oven Roasted John Dory Fillet** With a carrot and ginger puree, seared scallops and broccoli and cauliflower pan cooked florets crisp potatoes and a Noily Prat Sauce
- **Roast Hapuka Fillet**, with pan fried squid, served with sauté bacon, onion savoy cabbage, and prawn sauce, served with potato gratin.
- **Wakanui Blue Grain Fed Rib eye**, with an orange Kumara puree, Portobello mushrooms, broad bean & sage crush, Madeira Jus, finished with truffle oil
- **Fillet Mignon with black truffle mash**, garlic grilled prawns, béarnaise sauce, seasonal vegetables and roast vine tomato
- **Fillet Mignon** wrapped in bacon with duck liver pate, dauphinoise potatoes and a red currant and port sauce.
- **Roasted duck breast**, Portabella mushrooms, parsnip puree and Madeira jus.
- **Confit of crispy duck leg** Served with Montebello Organic Farro Perlato risotto, porcini broth, parsnip crisps
- **Wild sous vide venison loin crusted with kawakawa** Served on garlic and kale colcannon, seasonal baby Vegetables, celeriac & wild berry jus
- **Herb encrusted Lamb rack**, with pomme fume, Savoy cabbage and a wild cherry jus

- **Canterbury Roast Herb crusted lamb rack and Short loin** slow cooked with star anise and coffee, with parsnip puree, seasonal baby vegetables, caramelised onion and preserved figs

If you or your family have any specific dietary requirements, please do let us know as we can cater for all food allergies and needs. Please note all dishes listed are subject to produce availability and seasonality



CONTACT FREE RANGE CHEF

0210 2335326 / 0211282240

[ENQUIRIES@FREERANGECHF.CO.NZ](mailto:ENQUIRIES@FREERANGECHF.CO.NZ)

[WWW.FREERANGECHF.CO.NZ](http://WWW.FREERANGECHF.CO.NZ)