

# Free Range Chef



## ENTREES

- **Scallop mousse** and prawn roulade, seaweed and lemon crust, cauliflower puree, caviar and crisp onions
- **Horopito Pepper Rubbed Wild Venison**, with slow roasted tomato, feta and caramelised onion tart with a garlic aioli and Vincotto reduction
- **Lamb rump**, with sugar cured smoked lamb Rump, glazed beets, broad beans, pancetta and mint with a fig Vincotto dressing
- **Oolong tea smoked duck breast**, with roast pear, wild rocket witlof and micro green salad, miren and walnut emulsion
- **Salad of grilled Pears**, blue cheese, and prosciutto matched with wild rocket, mizuna, toasted hazelnuts and lavosh pieces and brought together with a truffle shallot vinaigrette
- **Chicken Ballantine**, stuffed with cashew, pistachio and sage, roasted and served on sweet onion puree, chicken skin crackling, micro bean salad chicken jus
- **Tempura soft shell crab** - Served with green papaya salad -Thai seasonings
- **Tarte Tatin of Caramelised onion, fig and beetroot**, goats cheese and red wine syrup
- **Bath Chaps-cured pork cheek** - cider braised, rolled and pan fried - fresh herb Faro risotto, puree of black garlic, pickled mustard seeds, and pig ear scratching
- **NZ taste of the sea**- Kina risotto with Paua, cured Kahawai ceviche with red curry and raspberry gazpacho- Hot smoked Akaroa salmon, Grilled artisan flat bread, broad bean, pea and mustard hummus
- **Duck egg en cocotte**- fresh whole duck egg, confit duck leg, mushrooms, and a white wine and cream sauce, grilled with gruyere cheese- served with chargrill sourdough

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