

# Free Range Chef



## ENTREES

### FROM THE LAND

#### **Horopito Pepper Rubbed Wild Venison,**

On a slow roasted tomato, feta and caramelised onion tart with a garlic aioli and fig Vincotto reduction

#### **Venison Medallion**

With beetroot chocolate puree, Rocket, apple and hazelnuts salad- sherry glaze (GF)

#### **Asian Duck Consommé**

Sous vide smoked duck breast with orange duck skin powder, mushroom (GF)

#### **Duck Breast with Rhubarb Purée**

With walnut granola, crispy duck skin, poach soy baby leeks and endive salad. (GF)

#### **Cider Braised Pork Cheek**

With barley dip, apple syrup and pork scratching powder

#### **Espresso spiced, Oxtail Dumplings Tortellini**

With skordalia, silver beet, lamb jus, julienne of chilli

#### **Aged Beef Fillet Tataki**

With onion ponzu and garlic crisps

#### **Salad Of Freedom**

Farm spice orange pork belly and spanner crab salad – Vietnamese dressing

### FROM THE SEA

#### **Tastes of NZ Sea**

Kina risotto, with Paua, Kingfish Tequila Blanco ceviche, Scallop and prawn roulade lemon crust, on marinated seaweed (GF)

#### **Fresh Tuna Nicoise**

Seared tuna loin, artichokes, green beans, chick peas, tomato, quails egg, baby potato & Kalamata olive salad with a cinnamon and pomegranate dressing, sumac dust (GF)

#### **Coconut coriander and Lime Ceviche**

Served with Rye Crisps

### **Kingfish cured with Lime and Vodka**

With a Trio of beetroot, Piko Piko salad – Micro Nasturtium, summer flowers - dill crème foam  
(salad changes seasonally) (GF)

### **Beetroot and Orange Salmon**

With a Waldorf salad of pickled walnuts, witlof, julienne of apples and celery remoulade (GF)

### **Tempura Soft Shell Crab**

Served with green papaya salad with Nah Jim dressing and Lime Mayonnaise

### **Ginger Cured Kahawai Ceviche**

Thai red curry and raspberry gazpacho – radish micro herb salad

### **Smoked paprika, lemon and garlic grilled whole Aussie Prawns,**

Served with a lime soy butter and micro salad

### **Sous vide Crayfish Salad**

With mango salsa and lobster tempura – *(A supplement of \$20 per person will be added)*

## VEGETARIAN

### **Roast Beetroot and Almond Ravioli**

With a feta, toasted almond and micro herb salad and an orange butter sauce

### **Tarte Tatin**

Of caramelised onion fig and beetroot, goat's cheese and red wine syrup

### **Burrata**

Poached leek, mushroom & horseradish porcini powder and walnuts

### **Ricotta and Spinach Dumplings**

With sage beurre noisette, Served with a slow roast tomato passatta and parmesan crisp pieces

### **Vegan Labneh**

With radish salsa Verde, minted courgette and broad bean salad

### **Freekeh Salad**

Edamame, watercress, spring onion, asparagus, green bean, sesame seeds and wasabi dressing

### **Nicoise Salad**

Marinated artichokes, green beans, chick peas, tomato petals, gourmet potato, fresh Italian parsley & olives, a cinnamon and pomegranate dressing

### **Potatoes and Peas with Smoked Cheese Foam**

Garnish with crushed potato chips, pea sprouts and pea dust

### **Shaved pear and fennel salad**

With walnuts, Manuka honey goats curd, lemon and Dijon dressing

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