



## **Avoca Fine Dining Dinner Menu**

### **Entrées**

#### **Hunters' Campfire Bread**

Served with mushroom tapenade and rosemary garlic mayonnaise  
\$8.50

#### **Soup**

Chef's daily creation using the freshest ingredients  
served with ciabatta bread  
\$10.50

#### **Nelson Scallops**

Seared nelson scallops with herb risotto, julienne of char grilled red peppers,  
micro greens and a preserved lemon dressing  
\$19.50

#### **Pork Belly**

Twice cooked pork belly glazed with ginger and cinnamon  
served with honey roast kumara puree and fig and apple chutney  
\$18.50

#### **Ravioli**

Homemade haloumi, spinach, sun dried tomato and potato ravioli  
flavoured with chilli and set on pumpkin puree with parmesan shavings  
\$16.00

#### **Manuka Smoked Ostrich**

Ostrich fillet lightly smoked with manuka served on a salad of marinated mushrooms,  
grilled artichoke hearts, rocket leaves, with a horseradish cream  
\$18.50

#### **Beetroot cured salmon**

Fresh salmon fillet marinated in beetroot, fresh herbs and lemon  
accompanied by dill crème fraiche, caper berries and baby fennel  
\$18.50



## **Mains**

### **Beef Fillet**

Char grilled fillet of beef served with roast garlic mashed potatoes, spinach, smoked bacon and mushroom sauce, finished with porcini cream  
\$35.00

### **Duck Breast**

Roast supreme of duck served with crushed gourmet potato cake, shredded bok choy and carrot and a spiced plum sauce  
\$32.00

### **Braised Oxtail**

Braised oxtail, off the bone, wrapped in Parma ham, served with roast root vegetables and finished with a rich red wine sauce  
\$30.00

### **Salmon Fillet**

Seared fillet of salmon set on creamed leeks with mussels, linguine and a crayfish and brandy sauce  
\$32.00

### **Vegetarian**

Marinated feta, roast kumara and glass noodle spring roll, set on roast vegetables with a tomato and basil coulis and herb infused bevia olive oil  
\$28.50

### **Venison**

Roast dukka crusted venison loin served with braised red cabbage, parsnip gratin, a red wine poached pear and a cranberry jus  
\$35.00

### **Lamb Rack**

Roast rack of Canterbury lamb marinated in garlic and herbs with aubergine caponata, herb gnocchi and roast baby beetroots  
\$34.00

## **Side Dishes**

Fresh steamed garden vegetables  
\$6.50

Fresh garden salad  
\$6.50



## **Desserts**

### **Apple and Pear Crumble**

Spiced with cinnamon, vanilla ice cream and red berry coulis  
\$15.00

### **Hot Chocolate Fondant**

Accompanied by apricot puree, kirsch soaked cherries and white chocolate ice cream  
\$15.00

### **Vanilla and Star Anise Panna Cotta**

Served with poached tamarillo, crisp almond tuille biscuit and a mulled wine syrup  
\$15.00

### **Rice Pudding**

Warm creamed rice topped with poached rhubarb,  
forest berry gelato and rum soaked sultanas  
\$15.00

### **Cheese Selection (for two)**

A selection of New Zealand cheeses  
with quince paste and toasted sourdough bread  
\$20.00