

Eliza's Manor

BOUTIQUE HOTEL

Dinner Menu

Starters

Chicken Liver Crème Brulee, apple and fig, red wine blueberry reduction, sourdough toast	\$22.00
Prawn Tempura, cauliflower couscous, vodka soaked raisins, and a wasabi mayonnaise	\$24.50
Mushroom Arancini mushroom ketchup, mushroom fricassee balsamic glaze (V)	\$19.50
Beef Cheek ravioli tomato fondue beef broth	\$21.50

Mains

Fillet of Beef nested on bacon onion ring with Yorkshire pudding Diane sauce (GFO)	\$45.00
Rump of Lamb with a port and mint jus (G.F/D.F)	\$44.00
Medallions of Pork Fillet with apple compote and crackling (G.F/D.F)	\$40.50
Fillet of Monk Fish, saffron potatoes, leek velouté, spinach and noir paper	\$38.00
Confit Duck Leg, braised leeks Rhubarb and sherry jus (G.F/D.F)	\$41.00

(All meat dishes served with potatoes and market vegetables)

Something Sweet

Apple Mille Feuille Orange sorbet, apple crisp	\$18.00
Passionfruit & Vanilla Cheesecake soaked mandarin, honeycomb pieces	\$17.00
Sticky Date Pudding salted toffee sauce, cream	\$18.00
Crème Brulee Matching Biscuit (G.F)	\$16.00
Dark Chocolate and Berry Tart berry paint, gingernut ice cream	\$16.50
Selection of New Zealand cheese with wafers, celery, quince paste, grapes	\$19.50

Dietary Requirements - Please let us know prior to ordering