



THE EMPIRE

MENU C

Croquettes of chicken

Pureed with cream and coriander and tossed in a brioche crumb and served with steamed spinach and a spiced tomato salsa

Service of market fish

Cured in a chilli and lime dressing, then bound in a coconut cream with cucumber, tomato and spring onion and spiked with coriander served over mesculin

Salmon fillet

Marinated and pan seared onto potato puree, avocado oil, seasoning and steamed spinach with a Scallion and corn dressing and a Pernod, shallot and cream reduction GFREE

Confit of pork

Slow braised with star anise and root vegetables and served over our famous Manuka Smoked mash topped with spiced apple puree , 5 spice crisp crackling and a soy, and 5 spice reduction **Signature dish GFREE**

Entrecote steak

Char grilled with roast portabella mushroom and semi roast tomato, onto steamed spinach and a cake of **Bubble and squeak** (crushed potatoes fried with shredded cabbage and onion) finished with a soft green peppercorn sauce and crisp fried onion rings

Apple strudel

Baked till crisp and served warm with an English custard sauce
Try this with a glass of Macs Isaac cider

Berry Brule

With a confit of berries in balsamic and served with sable biscuits
Perfect accompaniment to Cointreau

\$59.00 per person + GST

Min 20 Max 60