

The Bunker

BREADS

Catalana Bread - Ciabatta rubbed with garlic, tomato and olive oil.

MAIN COURSES

LAMB

Oven roasted rack of Cardrona Valley lamb with crisp sweetbreads, saffron potato fondant, crushed minted peas, roast aubergine caviar, tamarillo chutney and thyme jus.

VEGETARIAN

Kumera and sage blinis with honey and thyme infused goats cheese, zucchini ribbons, broad beans and charred tomato relish.

BEEF

Fillet of Prime Southland Hereford and bourbon oak smoked cheeks with truffled mash, crisp portobello mushrooms, watercress, tomato and tarragon salad, and pepper jus.

FISH

Your server will advise of today's market fresh fish.

DESSERTS

CHOCOLATE PEANUT SLAB

Glazed Valrhona chocolate mousse on a crunchy peanut praline and almond sponge with vanilla and caramel peanut ice cream.

CREPES

Caramelized banana crepes with maple syrup marscapone, macadamia honeycomb and butterscotch ice cream.

WINES

T.B.A