

Entrée

Chicken liver parfait with apple compote and bitter leaf salad	<i>Gluten Free</i>
Smoked chicken mini maize miso popcorn saffron buttermilk	<i>Gluten Free</i>
Wild carrot and harissa hummus, Mona Vale rose yoghurt with dried kalamata	<i>Vegan, Gluten Free</i>
Beetroot and mushroom tartare truffle butter on Percival St Bakery sourdough	<i>Vegetarian</i>
Salt and balsamic cured Ora King Salmon, pickled beetroot and avondaise.	<i>Gluten Free, Dairy Free</i>
Smoked venison, 70% chocolate, celeriac remoulade, fresh wild berries and frisse	<i>Gluten Free</i>
Canterbury lamb carpaccio, pickled onion ring, vanilla carrot gel and tzatziki	<i>Gluten Free</i>
Whipped truffle goat cheese, flatbreads and nasturtium pesto	<i>Vegetarian</i>

Main

Canterbury lamb shoulder, pumpkin textures, mint kasundi and own jus	<i>Gluten Free, Dairy Free</i>
Grass fed beef fillet, creamy mash with wild mushroom sauce	<i>Gluten Free</i>
Merchant Venison medallion with Three Sisters Stew (corn, pumpkin and bean)	<i>Gluten, Dairy Free</i>
Roasted kumara gnocchi, mushroom and bacon with walnut chermoula parmesan	<i>Gluten Free</i>
Chicken supreme in Japanese raisukaree and steamed jasmine rice	<i>Gluten Free</i>
Confit duck leg, russet mash, red wine reduction with cooked slaw	<i>Gluten Free</i>
Baked Akaroa Salmon, potato gratin with saffron bureau blanc sauce	<i>Gluten Free</i>
Roasted vegetable lasagne with mushroom bolognaise	<i>Gluten Free, Dairy Free</i>

Sides

Roasted tomatoes with ricotta, pink peppercorns and sherry vinegar dressing	<i>Gluten Free</i>
Broccolini, sundried tomato pesto, coconut yoghurt with seeds	<i>Gluten Free, Dairy Free</i>
Raw and pickled seasonal greens (courgette / asparagus / Green beans), lemon pecorino and capers	<i>Gluten Free, Dairy Free</i>
Roasted potatoes with truffle butter	<i>Gluten Free</i>
Miso roasted pumpkin with cucumber raita	<i>Gluten Free</i>
Clearwater salad, charred sweet corn radish and honey dressing	<i>Gluten Free, Dairy Free</i>
Roasted root salad with lemon and garlic hummus	<i>Gluten Free, Dairy Free</i>



Prices are inclusive of GST

Seated serve choice of two entrée and main and two selected sides \$74.00 per guest

Other meal combination pricing is available

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