

Entrée

Akaroa salmon gravlax with fennel and honey dressing, pickled sweetcorn, sour cream, torn wheat
Gluten Free

Tuna carpaccio, avocado sauce, chilli oil and olivani crumb
Gluten/Dairy Free

Smoked duck breast with mandarin, sprout salad and endive vinaigrette
Gluten/Dairy Free

Moroccan lamb tataki with buttermilk dressing, pickled mushrooms and hay
Gluten Free

Mixed heirloom tomatoes, crispy raspberries, grape, ginger and mirin
Gluten/Dairy Free, Vegetarian

Perla potato salad with sour cream, herbs and chardonnay vinaigrette
Gluten Free, Vegetarian, Dairy Free Available

Mains

Beef rib-eye and confit garlic with potato mash, sauté greens and madeira jus
Gluten Free

Market fish with chickpea and fennel salad, carrot and pink peppercorn sauce
Gluten Free

Merino lamb rack with potato dauphinoise, mint puree and demi glaze
Gluten Free

Roasted chicken breast with polenta, mushrooms with seasonal greens, finished with port gravy
Gluten Free

Roasted vegetable lasagna with cherry tomatoes, kidney bean sauce and greens
Dairy Free, Gluten Free, Vegetarian

Venison loin with salt baked baby beetroot, pumpkin smash and red wine shallot jus
Gluten/Dairy Free



Prices are inclusive of GST.

Seated served choice of two entrées and two mains | \$74.00 per guest.

Other meal combination pricing is available.

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