

Entrée

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

Tuna carpaccio, avocado sauce, chilli oil and olivani crumb, and mandarin & pickled onion
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, Vegan

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

Mains

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

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

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

Roasted chicken breast with kumara mash, seasonal greens and finished with port gravy
Gluten Free

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

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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