

# WOW Menu

Created by Executive Chef Marie Penny

## Entrees

Snapper ceviche with chilli, lime & coconut milk, mango & pineapple salsa, micro radish  
Cured beef bresaola with chevre, pickled veg, truffle honey, parmesan, pear, rye & walnuts  
Pork belly & Thai style salad with roasted peanuts, mint, coriander & sweet chilli dressing  
Saffron risotto, asparagus, preserved lemon quinoa, burst cherry tomatoes, olive oil  
Roast beetroot, Angel feta, pickled veg, truffle, blushing pear, rye & walnuts, beetroot leaf

## Mains

Free range chicken thigh, mushroom & lentil stroganoff, pancetta crumb, truffle jus  
Roasted Akaroa salmon with cauliflower, chickpea & cashew curry, coconut yoghurt  
Slow-cooked lamb shoulder with baby potatoes, peas, whipped feta & pistachio salsa  
Fried Zany Zeus halloumi with cauliflower, chickpea & cashew curry, coconut yoghurt  
Nori-wrapped tempura tofu fillet with wilted spring greens & roasted sesame dressing

## Sides

Turkish bread with butter | 7  
Broccolini with roasted almonds | 16  
Thick-cut chips, with tomato sauce & aioli | 17  
Gem lettuce with goddess dressing | 16

## Desserts

Double chocolate bavarois, raspberry coulis, cocoa puffed rice & chantilly mascarpone  
Pavlova, Champagne-glazed strawberries & cream, white choc meringue & lemon curd  
Preserved peach & cinnamon oats crumble, served with custard & vanilla bean gelato  
Triple cream Brie with Champagne-glazed strawberries, seeded cracker & walnut bread  
Coconut & lime leaf mousse, mango gel, passionfruit & ginger sorbet, pineapple crisp