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44 The Square, P.N. Ph: 06-9525581

Open Evenings: Tuesday to Saturday from 5:30pm

*“People’s Choice, Manawatu and Wanganui Region 2012, 2013” Beef and Lamb New Zealand
“Beef and Lamb Excellence Award 2012, 2013, 2014, 2015, 2016, 2017” Beef and Lamb New Zealand*

To share

Ciabatta with dips

Main

Ricotta and Spinach Ravioli

*Home-made spinach and ricotta ravioli with Arrabbiata sauce, verjuice reduction, herb oil and parmesan.
(NF)*

Or

Chicken ballotines

*Traditional French where chicken thigh is boned and filled with bacon and herbs farce, pan roasted and served with pan fried kale, avocado oil and citrus glaze.
(GF, NF & DF possible)*

Or

Fish

*Lemon and parsley crumbed fish of the day with green beans, slow roasted tomato and lemon grass fond.
(GF possible, DF possible & NF)*

Or

Grilled steak

*Angus Pure steak grilled to your liking, complemented by Cajun shrimps and buttered asparagus.
(GF, NF & DF possible)*

Desserts

Chef’s selection of ice cream trio

**Chosen from one of the finest producer in New Zealand. Complimented with apple couli.
(GF)**

Or

Vanilla crème brulee

French classic. Comes with almond biscotti and fruit compote.

To finish

Tea or coffee