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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*

**Entree**

*Almond crumbed brie*

*Deep fried ground almond crumbed brie, onion and sage marmalade and herb crostini.*  
*(Vegetarian)*

**Or**

*Garlic prawns*

*Crumbed garlic prawns, aioli and petite green.*  
*(GF, DF & NF)*

**Or**

*Pan fried scallop*

*Pan fried sweet and tender Atlantic scallops with beurre blanc and garnished with petite green salad.*  
*(GF & NF)*

**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**