

Dejeuner Restaurant

Fully licensed and BYO wine

44 The Square, P.N. Ph: 06-9525581 Fax: 06-9525582

Open Evenings Tuesday to Saturday

*“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, 2018” Beef and Lamb New Zealand*

Bread

Home baked bread with dips

\$8.00

Garlic and parmesan

\$8.00

Starters

Entree

Almond crumbed brie

\$16.50

Deep fried ground almond crumbed brie, onion and sage marmalade and herb crostini.

(Vegetarian)

Angus Pure steak tartare

\$17.00

All time classic with finely diced raw Angus Pure beef fillet, finely chopped cornichons and capers. Optional raw egg yolk for further enriching the flavour.

(can be GF, DF & NF)

Garlic prawns

\$17.00

Crumbed garlic prawns, aioli and petite green.

(GF possible, DF & NF)

Pan fried scallop

\$18.00

Pan fried sweet and tender Atlantic scallops with beurre blanc and garnished with petite green salad.

(GF & NF)

Grilled asparagus salad

\$18.00

Grilled tender tips with blue cheese, caramelised pear and toasted walnut salad.

(GF and DF possible)

Grilled chicken Caesar

\$18.00

Grilled marinated chicken strips tossed with classic Caesar and parmesan salad.

(GF, NF and DF possible)

Platters

Charcutier Plate (enough for two) \$32.00

Assortment of Spanish chorizo, Italian wood smoked salami, chicken liver pate and smoked beef. Comes with condiments and crostini

Seafood Plate (enough for two) \$32.00

Cold smoked salmon, crumbed squid, garlic prawns and scallops with condiments and crostini

Combination plate (enough for four) \$60.00

Combination of both charcutiere and seafood plate

Dejeuner Restaurant

Fully licensed and BYO wine

44 The Square, P.N. Ph: 06-9525581 Fax: 06-9525582

Open Evenings Tuesday to Saturday

*“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, 2018” Beef and Lamb New Zealand*

Mains

(All mains come with a side of vegetables/green salad and potato of the day/fries)

Ricotta and Spinach Ravioli **\$28.00**

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

Duck **\$29.00**

Crisp skin duck quarter, pan fried spinach and mushroom veloute.
(NF & GF)

Chicken ballotines **\$30.00**

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)

Twice cooked pork belly **\$32.00**

Crisp skin twice cooked pork belly on silver beet, contrasted by smoked pork belly macedoine, apple sauce and pomegranate reduction.
(NF, GF and DF possible)

Fish **\$33.00**

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

Lamb duo **\$35.00**

Grilled Moroccan spiced lamb loin, Navarin of lamb, minted crushed peas, baby carrot and pumpkin puree.
(GF, DF & NF)

Pan seared ostrich **\$34.00**

Ostrich fillet cooked medium rare, tamarillo chutney, egg plant and balsamic reduction.
(GF, NF & DF possible)

Grilled steak

Angus Pure steak grilled to your liking, complemented by Cajun shrimps and buttered asparagus.

- ◆ **Scotch fillet (300g) \$32.00**
- ◆ **Beef fillet mignon (250g) \$34.00**
(GF, NF& DF possible)

(Please note that from time to time certain dishes or ingredients are restricted due to market availability.)

*(Most of our sauces and accompaniments are home made, therefore they are free of additives, artificial colours and preservatives)
(DF=Dairy Free, GF=Gluten Free and NF=Nut Free)*

Dejeuner Restaurant

Fully licensed and BYO wine

44 The Square, P.N. Ph: 06-9525581 Fax: 06-9525582

Open Evenings Tuesday to Saturday

*“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, 2018” Beef and Lamb New Zealand*

Sides and Partners

Seasonal vegetables with garlic butter **\$5.00**

Pan fried field mushrooms **\$5.00**

Mixed leaf salad with home made vinaigrette **\$5.00**

Shoe string fries **\$8.00**

Dejeuner Restaurant

Fully licensed and BYO wine

44 The Square, P.N. Ph: 06-9525581 Fax: 06-9525582

Open Evenings Tuesday to Saturday

*“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, 2018” Beef and Lamb New Zealand*

Desserts

<i>Chef’s selection of organic milk gelato trio</i>	\$13.5
Authentic Italian ice cream, carefully chosen from one of the finest producer in New Zealand. Complemented with berry couli. (GF)	0
<i>Dejeuner’s Tiramisu</i>	\$13.5
Layers of port wine spiked mascarpone cheese and mocha mousse. Served in martini glass with side of sponge finger. A real stunner.	0
<i>Vanilla crème brulee</i>	\$13.5
French classic with a twist. Comes with pistachio and cranberry biscotti.	0
<i>Dark chocolate and hazel nut marquise</i>	\$13.5
Bitter sweet dark chocolate mousse folded with Frangelica liquor and contrasted with hazel nut crumb. A must for chocolate lover.	0
<i>Seasonal fruit crumble</i>	\$13.5
Fresh seasonal fruit wedges marinated with vanilla sugar, topped with almond crumble, baked and cooled off with a scoop of sweet and rich Kapiti vanilla ice cream. (Please allow 15 min. for baking time)	0
<i>Ice Burg</i>	\$20.0
Mass of Kapiti ice cream and gelato drizzle with berry couli, complemented with poached berries and marshmallow. (GF)	0
<i>(Designed for two)</i>	