

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, lemon grass mayo and micro green.
(GF possible, DF & NF)

Pan fried scallop

\$18.00

Pan fried sweet and tender Atlantic scallops on spiced pumpkin puree, bacon crumb and garnished with petite green salad.
(GF,NF & DF possible)

Chicken liver pate

\$18.00

Velvety pate with cranberry cider poached pear and crostini.
(NF)

Chicken salad

\$18.00

Lightly battered chicken strips with baby spinach, crumbled feta cheese and toasted pine nuts.
(GF and DF)

Platters

Charcutier Plate (enough for two) \$35.00

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

Seafood Plate (enough for two) \$35.00

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

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Mains

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

Butternut and green herbs gnocchi **\$28.00**

Home-made butternut gnocchi folded in beurre blanc and gratin with parmesan and almond crumb.

Duck **\$30.00**

Crisp skin duck quarter, confit beetroot puree and caramelised brussels sprouts.
(GF, DF & NF)

Chicken supreme **\$32.00**

Pan roasted spinach and cream cheese filled chicken supreme, lightly poached leeks, honey and thyme roasted parsnip, and cream of parsnip.
(GF & NF)

Twice cooked pork belly **\$32.00**

Crisp skin twice cooked pork belly, apple syrup drizzled braised egg plant and contrasted with cranberry and orange marmalade.
(NF, GF and DF)

Fish **\$33.00**

Pan fried fish of the day with chive oil, marinated artichoke and Provençale salad.
(GF, DF possible & NF)

Lamb loin **\$33.00**

Pan roasted first class lamb loin, pistachio crumb, mint puree, braised red cabbage and red wine jus.
(GF & DF)

Grilled ostrich **\$34.00**

Ostrich fillet cooked medium rare, preserved plum puree, Black Doris dusting and spinach.
(GF. NF & DF possible)

Grilled steak

Steak grilled to your liking, complemented by field mushroom ragout,
port wine jus and buttered kale.

◆ **First light grass fed Wagyu Rump heart (300g) \$30.00**

◆ **Angus Scotch Fillet (250g) \$32.00**

◆ **Angus beef fillet (250g) \$35.00**

(GF, NF& DF possible)

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

(Please inform service person of food allergies on arrival)

*(Most of our sauces and accompaniments are homemade, therefore they are
free of additives, artificial colours and preservatives)*

(DF=Dairy Free, GF=Gluten Free and NF=Nut Free)

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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**

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Desserts

Chef’s selection of organic milk gelato trio **\$13.50**

Authentic Italian ice cream, carefully chosen from one of the finest producer in New Zealand. Complemented with berry couli.
(GF)

Dejeuner’s Tiramisu **\$13.50**

Layers of port wine spiked mascarpone cheese and mocha mousse.
Served in martini glass with side of sponge finger. A real stunner.

Vanilla crème brulee **\$13.50**

French classic with a twist. Comes with pistachio and cranberry biscotti.

Dark chocolate and hazel nut marquise **\$13.50**

Bitter sweet dark chocolate mousse folded with Frangelica liquor and contrasted with hazel nut crumb. A must for chocolate lover.

Seasonal fruit crumble **\$13.50**

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)

Ice Burg **\$20.00**

Mass of Kapiti ice cream and gelato drizzle with berry couli, complemented with poached berries and marshmallow.
(GF)

(Designed for two)