

Dejeuner Restaurant

Fully licensed and BYO wine

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

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

Or

Pan fried scallop

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

Main

Butternut and green herbs gnocchi

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

Or

Chicken supreme

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

Or

Fish

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

Or

Grilled steak

Angus Pure steak grilled to your liking, complemented by field mushroom ragout, port wine

jus and buttered kale.
(GF, NF & DF possible)

To finish

Tea or coffee