

Dinner Menu

Entrée

Herb Crumbed Blue Cod (DF)

Pickled dill bulb and red onion, curry mayo, chilli and micro leaves

Beef Tartare (GF)

White daikon, salmon roe, horseradish mousse, micro pea and truffle oil

Roast Vegetable Salad (GF, DF)

Molasses roasted fennel, carrot and shallot, almond puree, black dukkah and fraise

Shakshuka Soup (GF, DF*)

A North African spiced tomato and bell pepper soup served with cucumber raita

Mains

Braised Beef Cheek (GF)

Slow braised beef cheek, roast parsnip, sauteed kale, caramelised carrot and red wine sauce

Tamarind Duck Breast (GF)

Spiced duck breast, pickled bok choy and carrot, jewelled rice and tamarind glaze

Oven Roasted Sumac Lamb Rump (GF)

Smoked potato galette, Cider braised red cabbage, steamed asparagus and mint jus

Southern Octopus (GF, DF)

Grilled octopus on roast potato, capsicum, chilli and fennel salad, citrus herb vinaigrette

Confit Zucchini (V)

With pickled beetroot, pearl barley and feta crumb

Dessert

Double Chocolate Fudge Brownie (GF)

Espresso mascarpone, toffee walnut and white chocolate anglaise

Strawberry and Cream Cheesecake

Almond cream and white chocolate snap

Warm Coconut and Chia Pudding

White rum and raisin ice-cream

Cheese Board (V, GF *)

Locally produced Evansdale cheeses with spiced fruit chutney and oat cakes

Followed by
Freshly brewed coffee or tea
& Castle made shortbread and sweets

Further menu information

GF - Gluten Free, DF - Dairy Free, V – Vegetarian, GF* - available on request, DF* - available on request

Menu choices **must** be made by 5pm for our chef

We are fully licensed with a wine list featuring many favourite New Zealand wines,
No BYO

Please advise any dietary requirements at time of booking
to enable our chef to arrange alternatives

Dinner is served house party style in an historic castle room

Dinner is priced at \$80.00 per adult

Alternative children's menu also available at \$27.50 per child