

croft

[restaurant]

Entrée

Warm haloumi salad, tomato, asparagus, watercress, roasted almonds **v**

Twice cooked crispy chicken, orange

Pumpkin gnocchi, napolitana sauce, goats cheese, basil **v**

Main

Slow cooked lamb shoulder, truffle mash, curly kale

Kangaroo, kumara, pickled beetroot, chutney

Wild mushroom risotto, truffle **v**

Dessert

Sticky date & toffee pudding, fresh berries

Homemade strudel, manuka honey, vanilla anglaise, rose gelato

Creme brulee, hazelnut praline, chocolate, caramel wafer

2 Course
65

3 Course
87

Sides
(per person)

Seasonal vegetables | 10

Garden salad | 10

Paris mash | 10

Grilled asparagus, grated salted ricotta | 10

Please inform staff of any dietary requirements. Menu subject to change.

