

# THE POWERHOUSE DINNER MENU

AVAILABLE FOR PRE-BOOKED GROUPS. ASK TO SEE OUR GROUP PRICE OPTIONS.

## STARTERS

### **Scallop, Prawn & avocado salad**

Prawns & scallops panfried in herb butter, piled onto a salad of avocado & fresh mango with a lime, ginger, passionfruit vinaigrette & shoyu toasted macadamias.

### **Venison Fillet**

In cinnamon, cacao and rosemary with shaved candied beetroot & sweet spiced cherries. Served on a tile of grilled kumara., finished with a drambuie and balsamic glaze.

### **Chicken and fresh kaffir lime leaf salad**

Grilled with mint, lime juice, chilli dip beside a Thai salad of tomato cucumber and avocado in a lemongrass, kaffir lime leaf and chilli dressing.

### **Creamy Goat Cheese and chive salad**

with pickled grapes, roast hazelnuts & a sweet rhubarb and sherry sauce

### **Button Mushroom and Thyme Cappuccino**

Served with grilled stuffed Portobello mushroom & forest mushroom dumplings.

## PLANT BASED FOOD

These can be served as Either Starter or Main Course

### **Trio of Dips gf**

Fresh Walnut & Thyme, Guacamole and Green bean dips with our own 8 seed crackers.

### **Shitake mushroom Dumplings**

flavoured with ginger & miso on a butternut puree, white bean and garlic puree and tamarind mint vinaigrette.

### **Zen Pilaf gf**

An aromatic creamy pilaf of rice and red lentils, toasted almonds and cashews beside a roast cauliflower curry and mango raita.

### **Sizzling Seitan Salad gf**

Grilled Wheat-meat, roast root vegetables, vegan cheddar, pinenuts and greens with a tahini lemon dressing.

## **MAIN COURSES**

*(all served with fresh seasonal vegetables)*

**Rosemary & garlic marinated, salt crusted lamb shoulder**  
slow roasted in white wine and olive oil with mint glazed baby potatoes.

**Sweet Sticky Sichuan pepper Spiced Pork Belly**  
Slow-cooked with citrus, star anise and five-spice. Served with crackling on glazed pumpkin with pickled blackberries and a sweet quince chutney.

**Chicken Dry Martini**  
A Spanish inspired fricassee of chicken in a sweet-sour juniper, dry martini, prune, olive sauce & fresh tomato with baby potatoes.

**Confit Leg of Duck**  
Slowly braised, served on roast onion & orange in a cardamom and cinnamon jus, persimmon & a sweet tamarillo ginger relish.

**Fillet of Beef**  
Seared then finished in the oven, served with crisp bacon julienne, sage leaf frites on a creamy wasabi potato mash, horseradish hollandaise & a wine jus.

**Creamy Seafood Risotto**  
with prawns scallops and parmesan, topped with a fillet of Akaroa Salmon.

**Layered vegetable and three -cheese Gateau**  
Chargrilled Eggplant, zucchini, spinach, tomato and capsicum layered with fresh herbs piled into a whole camembert , topped with puff pastry leaf & baked. Served with a fresh tomato provencal sauce beside a salad of marinated olives.

## **DESSERTS**

**Salted Caramel & cashew nut ice-cream** sandwiched with crisp chocolate-almond tuiles, & sherry steeped prunes.

**Gooseberry Crème-Brulee** with gooseberry sauce & vanilla bean icecream.

**70% Dark Chocolate and White Chocolate Mousse Duet** with a Baileys Shot.

**Warm Black-currant and Lemon Pudding** with Vanilla bean ice-cream and Grande Marnier sauce.

**Silken Chocolate, Armaretto & Avocado pate** with tamarillo sorbet. Vegan

**Lime Pina Colada cashew milk cheesecake** with pineapple chilli salad. Vegan