

BLACK  SWAN

LAKESIDE BOUTIQUE HOTEL

This menu is designed by the renowned celebrity Chef, Mark Southon



Freshly Baked Bread

served with salted butter and black olive oil

FIRST COURSE

King Fish

coconut, namjim, mango, Thai salad

Spy Valley Sauvignon Blanc 22, E Block, Marlborough, New Zealand

\$16 per glass

SECOND COURSE

Goats Cheese Tortellini

pumpkin velouté, sage, roasted pinenuts

Deliverance Chardonnay 22/23, Waipara Valley, North Canterbury, New Zealand

\$17 per glass

MAIN COURSE

Roasted Market Fish

tiger prawn, creamy agria, broccoli, sauteed almonds, dill butter sauce

Lake Hayes Pinot Noir, Central Otago, New Zealand \$17 per glass

OR

Roasted Beef Fillet

braised short rib, creamed potato, carrot puree, red wine jus

Greystone Pinot Gris 23, Waipara, New Zealand \$17 per glass

DESSERT

Caramelised White Chocolate Cremieux

roasted pear compote, blackberry, Anzac crumble

Holy Stone Noble Pinot Gris, Waiheke, New Zealand, \$19 per glass

*Please inform us of any dietary requirements
and we will endeavour to accommodate your needs.*