

# The Chalet



## Starter



### Trio of Beetroot

pickled, roasted and crème with Kapiti blue cheese mousse **17**

### Duck Liver Parfait

port wine jelly, cornichon, danish rye crisps **19**

### New Zealand Scallops

with brandy, fennel purée, prosciutto crisp and salsa **23**

### Manuka Wood Cold Smoked Salmon Pumpernickel Smorrebrod

watercress crème, pickled cucumber, potato crisps **23**

### Smoked Chicken Salad

salad greens, mustard yoghurt and toasted poppy seeds **19**



## Main



### Honey & Cinnamon Glazed Pork Belly

with roasted cabbage, cabbage velouté and fennel **30**

### Slow Cooked Mulled Wine Beef Brisket

hazelnut roasted broccoli steaks and kumara ginger mash **32**

### Milk Stout Lamb Casserole

lentil medley and blackcurrant reduction **32**

### Succulent Roasted Waitoa Free Range Chicken Breast

pearl barley risotto and glaze **29**

### Portobello Mushrooms

herbed feta, sundried tomatoes, pickled onion and rosemary crouton **25**



## Dessert



### Strawberry Mousse

with hand made thyme crisp and chèvre **14**

### Brandy Flamed Caramelized Pear

blackberry coulis, creamy feta mousse **16**

### Cardamom Spiced Rice Pudding

fresh mixed berry compôte **14**