



*New Zealand's Oldest
Riverside Tavern*

Valentines Menu

includes a glass of Prosecco or tap beer

Amuse

Clevedon Coast Oyster

Cabernet Sauvignon jell, pickled cucumber

Entrée

Hot Smoked Salmon (served chilled) (GF)

Meyer lemon aioli, fennel, radish, coriander shoot

Buffalo Mozzarella (V)

Heritage tomatoes, eggplant, basil, balsamic, extra virgin olive oil

Pork Belly (GF), (DF)

Miso butternut squash, snow peas, daikon, sesame dressing

Coriander Prawns (DF)

Wasabi avocado, edamame, coconut jelly, crisp tortillas, pea feathers

Main

Taupo Pasture Feed Beef Scotch (GF)

Horseradish potato, beans, toasted almonds, confit garlic
& parsley butter

Sweet Roasted Capsicum Salad (GF), (DF), (V)

Quinoa tabbouleh, broad bean hummus, crispy chick peas,
rocket, lemon vinaigrette

Market Fish (GF)

Cauliflower cous cous, braised endive, golden raisins

Free Range Chicken Supreme

Kawakawa, creamed spinach, truffle cauliflower arancini,
spiced chicken jus

Dessert

Dark Chocolate Bavaoise (V)

Honeycomb, vanilla crumb, sour cherry compote, crème fraiche

Organic Milk Pudding (GF)

Minted strawberry soup, sesame snap

Cheese Selection


New Zealand cheese, honeycomb, grapes, nuts, crisp bread, crackers

New York Cheese Cake

Meyer lemon, raspberry vanilla compote

To finish

Hand crafted Devonport Chocolate Truffles



DF - Dairy Free, GF - Gluten Free, V - Vegetarian,
Consuming raw or undercooked meats, seafood & eggs may increase your risk
of food borne illness. One bill per table please.