



GREENHILL — LODGE —

1898 - RAUKAWA - HAWKE'S BAY - NEW ZEALAND

SAMPLE DINNER MENU - 1

ENTRÉES

Warm goat's cheese tart served with crisp new seasons asparagus and fresh garden salad
Homemade Italian agnolotti filled with ricotta, Meyer lemon zest & black pepper
served with lemon butter sauce

MAIN PLATE

Pan fried chicken breast stuffed with baby spinach served with, parmesan &
polenta gnocchi, and a rich red wine sauce
Hawke's Bay rack of lamb with whole grain herb crust, oven baked, served with
crushed new potatoes & minted broad bean salsa

CHEESE – TO SAVOUR THE WINES BEFORE DESSERT

Selection of Hawke's Bay cheese with, grapes, dried fruit and damson jelly

DESSERT

Self-saucing chocolate fondant served with whipped cream & raspberry sauce



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SAMPLE DINNER MENU - 2

ENTRÉES

Whitestone blue cheese – mascarpone mousse served with grilled asparagus spears and spring salad

Star anise & cinnamon cured duck breast, pan fried medium rare, served with roasted pear, crispy bacon and spring lettuce

MAIN PLATE

Free range pork fillet medallions, wrapped in honey cured bacon, served with caramelized apple & parsnips and homemade pasta dumplings

Pan fried salmon fillet served on asparagus & white wine risotto, rocket from the garden and lemon butter sauce

CHEESE – TO SAVOUR THE WINES BEFORE DESSERT

Selection of Hawke's Bay cheese with, grapes, dried fruit and quince jelly

DESSERT

Caramel & cinnamon poached pear served with walnut praline and vanilla ice cream