

CHEF'S TABLE



Menu

Amuse Bouche:

Salt & pepper squid, Vietnamese salad greens, nam jim dressing

First:

Confit Pork belly, spiced pumpkin puree,
pineapple salsa, garlic prawns

Second:

Chicken Ballotine stuffed with apricot and herb
stuffing , parsnip and vanilla puree, poached stonefruits

Third:

Cold-smoked Savannah eye fillet , beef cheek croquettes , smoked
kumara fondant, confit cherry tomato, shallot puree, port wine jus

Dessert:

Warm spiced pumpkin pie, brandy anglaise and macadamia brittle

Menus change seasonally and can be altered to suit allergies or special dietary requirements.

[13 LYNDEN COURT, CHARTWELL, HAMILTON] [TEL: 07 855 1400] [WWW.SMITHANDMCKENZIE.CO.NZ]