

The Orangery

FLAMBÉ RESTAURANT

Monday to Saturday 6-10 pm Reservations essential Phone 759 9128

Breads and Appetizers

- Garlic Bread V 10
- Gluten free garlic pizza bread V Ⓞ 10
- Caramelised onion and feta flat bread V GFA 13

Entrée

- Soup of the day GFA 14
- Crispy cauliflower kofta, tomato and coconut curry V 19
- Cured salmon, pumpernickel toast, caper cream GFA 20
- Blackfoot paua ravioli, dill cream, sorrel oil 20
- Pork and duck terrine, cherry relish, gherkin, toasted baguette GFA 19
- Bruschetta, sauteed mushroom, grilled bocconcini V GFA 19

Main Courses

- Beef tenderloin, bone marrow butter, jus Ⓞ 40
- Beef cheek, slow braised, truffle whipped potato Ⓞ 39
- Prime beef ribeye, garlic butter, mushroom sauce Ⓞ 40
- Lamb shoulder rack, fresh mint sauce Ⓞ 40
- Pan seared market fresh fish, sauteed sea asparagus, lemon dressing Ⓞ 38
- Chargrilled chicken, crushed radish, smoked almonds, pomegranate molasses Ⓞ 38
- Salmon, poached in olive oil, creamed leeks, heirloom tomato concasse Ⓞ 39
- Duck, pan roasted, golden raisin and cognac pan jus Ⓞ 37
- Potato gnocchi, cherry tomatoes, grana pandano, truffle oil V 35

All mains served with a selection of vegetables and crispy duck fat potatoes

Side Dishes V

- Fries 8
- Onion rings 9
- Two free range eggs Ⓞ 9
- Green salad Ⓞ 8

Flambé Mains

Chateaubriand for two, eye fillet pan seared, finished with mushroom, pepper, red wine jus Ⓞ 95

Steak Dianne, butterfly cut eye fillet, pan seared flamed with brandy, finished with mushroom, pepper, red wine jus Ⓞ 45

Served with seasonal vegetables and crispy duck fat potatoes

Prawns, garlic pan seared flambéed in pernod, finished with white wine, cream and butter sauce Ⓞ 39

Served with seasonal vegetables and steamed rice

Flambé Dessert

Crêpes Suzette, warmed in a caramelized sauce, flamed with grand marnier, served with vanilla ice cream GFA 19

Desserts

- Chocolate fondant, vanilla bean ice cream, salted caramel sauce 18
- Rhubarb, creme brulee Ⓞ 18
- Eton mess, with fresh berries Ⓞ 18
- Lemon drizzle cake, with pistachio ice cream 18
- Cheese selection served with crackers and fruit accompaniments GFA 19, to share 29