



Celebrating our finest New Zealand Beef and Lamb

Entrees

Seafood Chowder with home-crafted Cheesy Garlic Bread

A hearty chowder packed with New Zealand seafood, served with a toasted ciabatta generously spread with herb and garlic butter and parmesan cheese.

Or

Golden Camembert Wedges

Creamy New Zealand camembert cheese wedges lightly crumbed, deep-fried and served with microgreens and a spicy plum sauce.

Mains

Prime Angus Eye Fillet Beef and Braised Beef Cheeks with Shiraz and wild Mushroom jus

Grass-fed South Island eye fillet grilled to your liking with slow cooked beef cheeks served on Māori potato dauphinoise, caramelised parsnip puree and steamed baby vegetables.

Or

High Country Merino Lamb Shank with Minted Kawakawa jus

Free-roaming South Island lamb, slow braised in merlot wine with prunes and aged balsamic served with Green peas, grilled vegetables, whole roast garlic and kumara mash.

Desserts

Orange, Manuka Honey and Kawakawa baked Custard (Crème Brûlée)

With a caramelised crust and almond biscotti.

Or

Apple and Seasonal Fruit Crumble

With a crunchy buttery top, served with homemade hokey pokey ice-cream.



PRINCE'S GATE

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