

GLEBEPOINT DINER

LUNCH SPECIAL

2 COURSES \$45 - 3 COURSES \$55

with a glass of wine

ENTREE

Cauliflower| Roasted with pistou & slow poached egg

Trout| Sugar cured with horseradish dressing & frisee

Rib| Lamb breast with spice salt, lime & jalapeno salsa

MAIN

Pasta| Braised pea and ricotta ravioli with spring peas & pea sprouts

Seafood| NZ Hapuka, mussels, prawns braised in crazy water with barley & nduja

Beef| NZ Greenstone Creek scotch fillet with asparagus, onion ring & horseradish butter

DESSERT

Ice-cream| Hokey pokey

Treats| White chocolate nougat & dark chocolate truffle

Baked Alaska| Gingerbread icecream & raspberry jam