

Heidi's Hut DINNERS

MENU

Jerusalem artichoke soup, truffle oil

Mt Cook Salmon gravalax, beetroot, vodka,
horseradish crème fraiche blinis

Glass of Veuve Clicquot

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Charcuterie – Zamora Free range cured meats & salami,
Terrine, cornichons, preserves

Fondue – Whitestone cheese fondue, assortment of artisan
breads, pretzels and vegetables

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Matakouri Braised beef cheeks, herb crumb

Confit Duck, balsamic raisins, fennel, orange, radicchio
Eggplant parmigiana

Blue cod, almond skordalia, lemon caper herb salad

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Creamy polenta

Duck fat new potatoes

Roasted baby picked vegetables

Walnut, pear, gorgonzola, radicchio & rocket,
honey mustard dressing

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Cheese

Soft centred Choc pudding

Lemon curd tart, mascapone

Affogato, almond biscotti