

The Bunker

RESTAURANT • BAR • PRIVATE ROOM

\$55.00 GROUP MENU

BREADS

Fresh baked breads with duo of spreads, olive oil and balsamic.

MAIN COUSES

LAMB

Garlic roasted rack and braised shoulder of Cardrona Valley lamb on a provencale of vegetables with a lemon and thyme jus.

PORK BELLY

Twelve hour braised crisp pork belly, with roasted Stewart Island scampi on a carrot and ginger puree with sesame coleslaw and coriander jus.

BEEF

Fillet of Southland beef on potato gratin with mushroom duxelle, rocket and truffle jus.

FISH

Pan Seared market fresh fish, served with homemade basil and marscapone ravioli and a capsicum and cherry tomato consomme.

SIDES

Seasonal vegetables. Truffled potatoes. Garden salad.

DESSERT

CHOCOLATE FONDUE

Melted premium Valrhona chocolate with marshmallows and fresh fruit.