

*Starz* 

**Dinner Menu**

Thank you for supporting our students in training.  
We appreciate any feedback on your experience.  
ALL PRICES ARE GST INCLUSIVE.



## Starz Set Menu Special

Your choice of any Starters, Main Course and Dessert **36.00**

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### Starters

**Nori Wrapped Crispy Salmon** [Gluten Free/Dairy Free/Vegan option - Tofu] **10.00**

Chilli jam, salad of cucumber, radish, lychee and coriander

**Warm Three Cheese Fondue** [Vegetarian] **9.00**

Mushroom and walnut pâté, balsamic mushrooms, rosemary and parmesan biscuit

**Tandoori Prawn Skewer** [Gluten Free] **10.00**

Mango chutney, cardamom spiced fruity rice, yoghurt dressing

**Smoked Duck Salad** [Gluten Free] **9.00**

Goats cheese, orange glazed carrots, duck liver pâté, pickled cherries, hazelnut Dukkah

**Sweetcorn Soup** [Vegetarian option] **9.00**

Smoked chicken quesadilla, chilli popcorn, blackened corn salsa

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### The Main Event

**Grilled Rib Eye of Beef** **26.00**

Truffled polenta, crispy artichokes, leaf spinach, caramelised onion puree, Chasseur sauce

**Slow Cooked Canterbury Lamb Rump** **26.00**

Lamb kofta, spiced chickpea puree, grilled vegetables, couscous, pomegranate molasses

**Fillet of Sole Pocketed with Prawns** [Gluten Free] **22.00**

Preserved lemon and basil risotto, baby leeks, carrot and ginger essence

**Confit Pork Belly** [Gluten Free/Dairy Free] **23.00**

'Feijoada' style black beans and chorizo, sautéed kale, orange salad

**Prosciutto Wrapped Chicken Breast** [Gluten Free/Dairy Free] **22.00**

Rocket and walnut stuffing, warm salad of green beans, potatoes and peppadews, lemon and garlic vinaigrette

**Roast Pumpkin and Potato 'Rosti' Waffle** [Gluten Free/Dairy Free/Vegan] **18.00**

Smoked vine tomatoes, shallots, zucchini, red pepper relish, garlic tofu aioli, rocket salad

### Dessert

**Coconut and Vanilla Panna Cotta** [Gluten Free, Vegetarian] **9.00**

Strawberry and ginger compote, hokey pokey, Chantilly cream

**Chocolate and Salted Caramel Tart** [Vegetarian] **9.00**

Blood orange sorbet, macerated orange, caramel sauce

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### Drinks

#### Dessert Wine & Muscat

75ml glass 375ml bottle

**Loueblock Sweet Moscato** (Marlborough) **8.50 37.50**

Gentle aroma of sloe berries and dried fruit with creamy apple pie, honey, rosewater and mandarin. Its crisp acidity ensures a clean, lively finish

**De Bortoli Show Liqueur Muscat** (Australia) **10.00**

60ml glass

A multiple gold-medal winner; intense aromas of raisin, fig and spice with underlying florals, vanillin oak and a lingering finish

#### Port, Cognac & Whisky

Barros Tawny Port **8.00**

Remy Martin VSOP Cognac **15.00**

Dalmore 12yr Scotch Whisky **14.00**

#### Liqueurs

All liqueurs and liqueur coffees served as doubles unless otherwise requested **8.00**

Kahlua, Grand Marnier, Drambuie, Galliano, Tia Maria, Cointreau, Baileys

#### C4 Coffee

Filter Coffee **2.00** Long Black **3.00**

Cappuccino **3.50** Latte **3.50**

Flat White **3.50** Espresso **3.00**

Mochaccino **3.50** Hot Chocolate **3.50**

#### Dilmah Leaf Tea

English Breakfast, Earl Grey, Jasmine Green, Peppermint Infusion **3.00**

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One account per table; eftpos, visa and mastercard accepted.

We appreciate the continuing support of Hancocks Wines & Spirits NZ in the training of our hospitality students.