

*Star* 

**Dinner Menu**

# Starz Set Menu Special

Your choice of any Starters, Main Course and Dessert

36.00

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## Starters

### New Zealand Green Shell Mussels

10.00

Garlic cream sauce, parmesan and prosciutto crumb, garden leaves, lemon pearls

### Honey Glazed Smoked Duck GF DF V

10.00

Satay sauce, cucumber, pickled shallots, rice cracker, kaffir lime

### Cheure Cheesecake VE

9.00

Raw, roasted and marinated beetroot, goats cheese, hazelnuts, watercress, fig jam

### Leek and Potato Soup GF

9.00

Smoked Akaroa salmon, crispy leeks, potato salad, chive oil

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## The Main Event

### Slow Cooked Beef Cheek GF

26.00

Five textures of cauliflower, chilli and cacao sauce, pomegranate

### Spice Rubbed Lamb Short Loin GF

26.00

Butternut dhal, onion bhaji, tamarind jus, coriander labneh

### Steamed Fillet of Sole filled with Prawns GF

23.00

Ginger carrot dumpling, charred broccolini, eggplant relish, miso butter sauce

### Supreme of Chicken 'Sous-Vide' DF

23.00

Soba noodles, Asian style chicken consommé, gai lan, shitake mushrooms

### Pecorino and Thyme Sfornato VE

20.00

Mushroom, barley and artichoke sauté, basil and pinenut dressing, truffled puff pastry

## Dessert

### Warm Sticky Date Pudding

Whisky caramel sauce, pistachio tuille, oranges, vanilla cream

9.00

### Lemon Brûlée Tart

Cinnamon sable, blueberry compote, meringue textures, mascarpone

9.00

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## Drinks [see wine list for full selection]

### 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)

60ml glass 10.00

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

Cappuccino

3.50

Flat White

3.50

Mochaccino

3.50

Long Black

3.00

Latte

3.50

Espresso

3.00

Hot Chocolate

3.50

### Dilmah Leaf Tea

English Breakfast, Earl Grey, Jasmine Green, Peppermint Infusion

3.00

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**GF** Gluten Free **DF** Dairy Free **V** Vegan **VB** Vegetarian

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.

Thank you for supporting our students in training.  
We appreciate any feedback on your experience.  
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