

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**

Starters

Nori Wrapped Tempura Salmon **GF** **DF** **V** Option - Tofu **10.00**

Tomato chilli jam, salad of cucumber, radish, lychee and coriander

Crispy Kimchi Pancake **9.00**

Marinated tofu, spiced pumpkin, tahini 'mayonnaise

Smoked Duck Salad **GF** Option **10.00**

Duck liver pate, goats cheese, hazelnut dukkah, pickled cherries

Pan Seared Scallops and Chorizo Bruschetta **10.00**

Mango salsa, coriander crema, rocket salad

Sweetcorn Soup **GF** **VE** Option **9.00**

Smoked chicken quesedilla, blackened corn salsa, chipotle oil, spiced popcorn

The Main Event

Grilled Angus Beef Sirloin **26.00**

Dauphine potatoes, roasted garlic butter, vine tomato, spring onion puree, red wine jus

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

Spiced kofta, chickpea puree, grilled vegetables, cous cous, pomegranate molasses

Steamed Fillet of Sole filled with Prawns **GF** Option **23.00**

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

Cider Braised Pork Belly **GF** **24.00**

Roasted sweet potato, warm salad of caramelised apples, celery, candied walnuts and crispy black pudding, cider jus

Scallopine of Chicken **23.00**

With sage brown butter, dauphinoise potato, caponata, zucchini galette

Pecorino and Thyme Sfornato **VE** **GF** Option **20.00**

Italian flan with mushroom, barley and artichoke sauté, basil and pinenut dressing, truffled puff pastry

Dessert

Coconut Panna Cotta **GF** **9.00**

Strawberry and ginger compote, hokey pokey, chantilly cream

Chocolate and Caramel Tart **VE** **9.00**

Blood orange sorbet, orange segments, chocolate run outs, caramel sauce

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** 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 **3.00**

English Breakfast, Earl Grey, Jasmine Green, Peppermint Infusion

GF Gluten Free **DF** Dairy Free **V** Vegan **VE** 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.