

THE ORCHARD

BAR & GRILL

Festive Specials

Starters

Chef recommends paired with Grant Burge 5 th Generation Pinot Gris	11
Lemon grass marinated prawns Prawns marinated in lemongrass with spiced tomato aioli and shredded greens	19
Fire roasted Dutch carrots With white bean hummus, pomegranate and za'atar	18

Mains

Chef recommends paired with 2022 Brokenwood Cricket Pitch	12
Charcoal grilled Salmon With woodfire roasted pepper salsa and balsamic candied tomatoes	34
Grilled chicken breast Chicken breast filled with cranberry and ricotta with sweet potato gratin and shadows of blue cream sauce	32

Desserts

Chef recommends paired with De Bortoli Deen Vat 5 Botrytis Semillon	10
Steamed plum pudding Steamed plum pudding with brandy custard and seasonal berry compote	15
Passionfruit cheesecake Baked passionfruit cheesecake with macerated strawberries	15

Christmas Cocktail

White Christmas White chocolate liqueur, vodka, vanilla syrup, milk, sprinkled with cinnamon, with a cherry on top (Milk can be substituted with alternative milk on request)	18
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