

THE OLD
VICARAGE
—+—
TO START

BREADS & DIPS

GLUTEN FREE OPTION

French Stick, Midnight Rye, House Made Naan served with Labneh, House Made Hummus, Seasonal Butter

MAINS

AVOCADO TOAST

GLUTEN FREE OPTION - DAIRY FREE OPTION

Buttered Grizzly Midnight Rye, Avocado, Basil & Cashew Pesto, Whipped Lemon Ricotta, Chilli, Dukkah, Poached Egg

HONEY BUTTER TOAST

GLUTEN FREE OPTION

Whipped Mascarpone, Fresh Seasonal Fruit, Toasted Nut Crunch, Honey Drizzle

SALMON

GLUTEN FREE - DAIRY FREE OPTION

Roasted Akaroa Salmon Fillet, Buttered New Potatoes, Asparagus, House Made Hollandaise

FISH & CHIPS

GLUTEN FREE - DAIRY FREE

Beer Battered Tarakihi, Seasonal Garden Salad, Fries, Tartare, Lemon

CAESER SALAD

GLUTEN FREE OPTION - DAIRY FREE OPTION

Cos, Crispy Bacon, Garlic Sourdough Croutons, Parmesan, Anchovies, Traditional Caesar Dressing

ADD: Fried Chicken - Oven Roasted Salmon - Tofu

DESSERTS

WHITE CHOCOLATE & PEPPERMINT CHEESECAKE

GLUTEN FREE

Chantilly Cream, Shortbread Crumble, Milk Chocolate Sauce

ETON MESS

GLUTEN FREE

Salted Caramel Crème, Biscotti Biscuit, Seasonal Fresh Fruits, French Meringue

CRISPY BANANA BREAD

GLUTEN FREE - DAIRY FREE OPTION - VEGAN OPTION

Dark Chocolate, Boysenberry Curd, Mascarpone, Toasted Nut Crunch

Finish with a Switch Espresso or Tea Total