

O L D
E L E P H A N T
H O U S E

GOLD \$49 | SET MENU

PER PERSON | 3 COURSES INCLUDING A GLASS OF MUMM CHAMPAGNE

ENTREE

Bruschetta - summer tomatoes - goat's curd - macadamia crumble
or

Smoked Akaroa salmon salad - watercress - croutons
poached egg - salsa macha

MAIN

Onion crusted pork schnitzel - chunky chips - apple - cress salad
or

Roast chicken salad - glazed peaches - pine nuts - romaine wedge - pecorino
or

Fried cauliflower - kale - poached egg - smoked paprika potato crispy (v)

DESSERT

Tiramisu - vanilla ice cream
or

Plum granita - mascarpone - almond crumble

SILVER \$35 | SET MENU

PER PERSON | PLATTER FOR TWO INCLUDING A GLASS OF WINE OR A BEER

ANTIPASTO PLATTER

Cured and braised meats - pepperonata - mozzarella - ricotta - olives -
grilled seasonal vegetables - pesto - dips - freshly baked baguette - crostini
or

GARDEN PLATTER (V)

Pickled butternut - orange and fennel salad - selection of olives - stuffed
mushrooms - grilled seasonal vegetables - spiced cauliflower sambal -
chutney - pesto - freshly baked baguette