Menu

3-COURSE SET LUNCH | \$38.00++ PER PERSON

ENTRÉE

BLUE WATER PRAWN SALAD

chilled prawns, avocado, garden salad, paprika spiced macadamia nuts, drizzled with chilli lime dressing

or

WĀTAKIRIHI CRAB CAKES

served with watercress aioli, micro herbs and beetroot

or

BACKYARD BEETS (V)

marinated beetroot served with whipped goat cheese, watercress and crumbed macadamia nuts

MAIN

CHICKEN PARMY

fried breaded chicken breast topped with honey-baked ham, tomato sauce, cheese then baked and served with garden salad & fries

or

HUKA PRAWN RIGATONI

Winestone's Signature Singapore chilli sauce with garlic and finished with roasted macadamias

or

SPINACH AND FETA CANNELLONI (V)

with a outback bush tomato napoli and garlic croute

DESSERT

LAMINGTON

desiccated coconut sponge cake served with salted chocolate sauce and topped with triple chocolate ice cream