

# t h e a p p r e n t i c e

c a f é • r e s t a u r a n t • b a r

## **Bread and Dips**

Fococcia bread, served with roasted red pepper hummus, tomato relish and avocado  
Oil

## **Entree**

Streaky bacon and Basil infused minestrone topped with parmesan toast

Scallops lightly marinated, then seared and served with orange & lime salsa

Handmade Chicken and sage Ravioli with lemon Beurre Blanc and shaved  
parmesan

## **Main**

Duck Boudin with red kumara mash, sautéed apples and Dijon mustard &  
sage jus.

Lamb back straps with Potato whip, minted Green pea coulis and a port wine  
scented tomato jus

Grilled Salmon with red onion salsa, buttered gourmet potatoes and fresh green  
beans

Thai Pumpkin and Chickpea tart, micro salad and creamy sweet chilli/yoghurt  
dressing

## **Desserts**

Spiced Bananas wrapped in filo pastry with caramel custard and a cinnamon  
sauce

Baileys Irish Cream cheese cake, raspberry coulis, topped with a chocolate  
cigar

Chocolate and Ginger Semi-freddo with buttery shortbread and caramelised  
nectarines