

Petite Fleur

AT SEIFRIED ESTATE

Set Menus

Entrees

Mediterranean milfeu (layers) - grilled vegetable marinated with balsamic vinegar & olive oil, sun-dried tomato, olives & brie cheese
\$17.50

Marinated duck & chicken liver pate presented with port-wine jelly & balsamic salad
\$19.50

Nelson salmon trio – gin marinated, hot smoked & spicy tartare, served alongside a fresh herb salad with a saffron & balsamic reduction
\$21.50

Main

All mains will be alternate drops (choice of 2 mains)

Braised wild pork with a beer & honey mustard centre, crusty pumpkin seeds served on creamy potato & beetroot mash and seasonal vegetable
\$29.50

Tender roasted duck parcel with spicy raisin marmalade served on potato, onion & Nelson apple gratin and local seasonal vegetables
\$29.50

Hare leg marinated in Seifried Syrah & presented in a crispy crepinet with onion marmalade and a chocolate sauce. Served with creamy potato mash & local seasonal vegetables
\$33.50

Main (continued)

Grilled prime beef fillet with caramelised hazel-nuts & Neudorf cheese, Seifried Pinot Noir jus accompanied by a potato, onion & Nelson apple gratin and seasonal vegetable selection
\$33.50

Roasted rack of lamb flavoured with coffee, fennel & honey, served on creamy polenta & ginger carrots
\$34.50

Pan fried Salmon fillet served on roasted kumara accompanied by crispy julienne vegetables and a fresh coriander sauce
\$29.50

Corn fed chicken supreme flavoured with citrus & bay-leave presented on potato & root vegetable mash & marinated raisin sauce
\$27.50

Vegetarian Option

Pan-fried Bavarian bread dumplings served with a star-anise flavoured mushroom sauce

Cheese Platter

*Trio of cheese - goat, blue & cheddar with grapes & cracker selection
(8 – 10 person per platter per Table)*
\$79.00

Dessert

Trio of mouthwatering local pear tart, red wine chocolate mousse & boysenberry pudding

Layers of white & dark chocolate mousse, topped with a swirl crispy wafer

Italian classic tiramisu
\$14.50