

SPECIAL MENU

\$50 2 Course | \$65 3 Course

ENTREES

Marinated Capsicum & Burrata

marinated roasted capsicum, creamy burrata, basil pesto, toasted sourdough, balsamic glaze, extra virgin olive oil, toasted pine nuts **V, GF option**

Smoked Salmon Pâté

toasted sesame flatbread, celery sticks, pickled cucumber, lemon, dill oil
GF option

Classic Prawn Cocktail

chilled prawns, crisp cos lettuce, avocado, cucumber, Marie Rose sauce, lemon, micro herbs **GF**

MAINS

Orange & Thyme Roasted Chicken

chicken thigh roasted with orange, thyme & honey, served with roast fennel, caramelised shallots, Nadine potatoes & chicken jus **GF, DF**

Spring Pea & Asparagus Risotto

creamy arborio rice with asparagus, peas, parmesan, lemon & pea shoots **V, GF, VG Option**

Moroccan-Spiced Lamb Rump

pearl couscous, roasted baby carrots, broccoli, mint yoghurt, pomegranate & lamb jus

Prawn Scampi Linguine

garlic butter prawns, linguine, cherry tomatoes, baby spinach, white wine, lemon, chilli flakes & parmesan

DESSERTS

Fresh Strawberries & Cream

strawberries, vanilla chantilly cream, raspberry dust & mint **V, GF**

Mint Chocolate Sundae

mint ice cream, dark chocolate, chocolate biscuit, pistachio crumb **V, GF**

Earl Grey Panna Cotta

earl grey infused panna cotta, poached rhubarb, shaved almonds **GF**

Find out more at WellingtonNZ.com/WOW

WOW
WORLD OF WEARABLEART

GLO!

Show-goers!
This menu
includes a glass
of bubbles

*Glass of sparkling wine,
or soft drink*