

## Desserts

Butterscotch Brûlée, strawberry biscotti

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Chocolate Entremet, chocolate soil & passion fruit gel

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Red berry bavarois, seasonal berries & berry coulis



**THE VILLA**  
HAWKE'S BAY

The team at The Old Church welcome you to enjoy

**Villa dining**

An experience like no other

Dinner Menu

/ˈmɛnjuː/

*Menu* can be traced back to the Latin word *minūtus*, meaning “small in size, amount or degree” and also “Providing or involving minute knowledge.” Latin *minūtus* became Old French *Menut* and Modern French *Menu*, “small, fine, trifling, minute.”

## Dinner Menu

<i>Two courses</i>	<i>\$55</i>
<i>Three courses</i>	<i>\$75</i>
<i>Four courses</i>	<i>\$95</i>
<i>Five courses</i>	<i>\$115</i>

## Menu

Ham hock potted, miso piccalilli, watercress, rosemary crackers

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Beetroot & Sambuca cured salmon, beetroot, herbs &  
pickled carrots

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Pickled clams, almonds, raisins, shaved fennel & radish, lemon aioli

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White fish ceviche – lightly marinated in coconut & lime juice,  
crispy shallots, coriander, red onion

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Chargrilled cauliflower, artichoke fritti, tomato, parsley & olive salsa

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Strawberry, prosciutto & melon salad – compressed melon,  
balsamic crema, delicate leaves

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Baked ricotta, chili, oregano & lemon zest, dressed chard,  
romesco sauce

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Fish of the day, tabbouleh, parsley, red onion, poached lemon,  
vampire chili riata

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Gnocchi, asparagus, parmesan, whipped goat's cheese, salsa verde

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Roasted lamb rump - confit shoulder, pea & mint puree, baby leeks

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