



Wapiti

Three Course Set Menu



Shared Grazing to start

A selection of breads and crackers, balsamic, oil, butter, smoked and local cheeses.

Main Course

Pork Belly

Crackling pork belly served with gratin potato, Five Stags creamy slaw
Chilli honey, Red Wine Jus

Blue Cod

Pan Fried served with gratin potato and Five Stags creamy slaw
Brown butter and lemon

Chicken Breast

Lightly crumbed and oven baked, served with gratin potato and Five Stags creamy slaw
Creamy bacon and mushroom sauce.

Salmon

Grilled salmon served with gratin potato and Five Stags creamy slaw
Aioli, capers and lemon.

250gm Angus Ribeye Steak

Served Medium Rare with gratin potato, Five Stags creamy slaw and red wine jus
Seasoned with Himalayan Salt

Dessert

Mixed Platter to Share

Baked Caramello Cheesecake, Sticky Date Pudding with caramel & Chocolate Smores Cake

49/3 Course 45/2 Course

Allergies or Dietary Requirements? Please ask your friendly host for options

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