

Iguaçu Three Course \$99.50 Menu

(Valid from 22 Nov 2011)

Entrée (Select 2 Options)

Crispy prawn dumplings with green tea salt & Japanese mayo

Coconut poached chicken with kiwifruit & avocado salsa

Salt & pepper squid with raspberry & wasabi aioli

Green lipped mussels – steamed in chardonnay, garlic & fresh herbs

Main (Select 3 Options)

21 day Angus eye fillet, bacon & herb potato cake, roasted vine tomatoes, summer greens & a sundried tomato hollandaise

Cashew & herb crusted Marlborough salmon fillet on chive & sour cream crushed potatoes with a braised fennel & tomato confit

Hawke's Bay grass-fed lamb rack with kumara rösti, asparagus, beetroot relish & salsa verte

Smoked bacon & sage wrapped pork fillet on roasted root vegetables with an apple, prune & herb butter sauce

Manuka honey & orange baked ham with apple & cinnamon sauce, roasted new potatoes & summer vegetables

Sides (both included)

Lyonnais potatoes

Salad of mesclun, tomato, cucumber & red onion

Dessert

Mango & yoghurt frozen parfait with a passionfruit & pineapple salad

Eton mess – smashed meringue with seasonal berries, vanilla cream, berry sauce & hazelnut praline

Espresso coffee & Tea

Taylor's 10 Year Old Port

Iguaçu reserves the right to substitute any item on this menu without notice due to product availability