

the apprentice

cafe • restaurant • bar

Entrée

Cumin spiced pumpkin soup with a pesto and bacon topped filo garnish

A garlic roasted pumpkin soup served with rosemary and garlic infused oil and garnished with a garlic butter and paprika baked filo sheet topped with a pumpkin seed pesto, strips of maple candied bacon and creamy feta

Mains

Braised pork belly with stuffed apples & crackling

Braised pork belly with a lightly grilled stuffed apple topped with crunchy crackling and a sweet marmalade.

Mediterranean Chicken with chickpeas and yoghurt dressing

Tender spiced chicken with chickpeas and a zingy yoghurt dressing.

Thyme and garlic baked tarakihi

A succulent fillet of tarakihi baked on a flavorsome thyme and garlic blend.

Spicy vegetarian ratatouille

Layered spicy winter vegetable stew.

Salads

Beetroot and halloumi salad with Thai marinated beef

A rosemary and garlic marinated halloumi salad with roasted beetroot and sweet orange wedges served with sliced twice marinated beef and a citrus dressing.

Moroccan chickpea and carrot salad

A fresh chick pea and carrot salad dressed with fresh ground cumin powder honey and lemon dressing and topped with dates.

Salt and pepper squid salad

Tender salt and pepper squid with a mix of cucumber and coriander salad with a sweet chili and aioli dressing.

Prawn spinach and avocado salad

Flambé garlic prawn on a bed of spinach avocado with the zesty lemon dressing.

Desserts

Lemon Tart

Lemon tart with cream, candied lemon zest, tuile, blueberry

Triple chocolate meringue

Chocolate & almond meringue with chocolate mousse & rhubarb, serve with a chocolate crumb & raspberry coulis.