

Dejeuner Restaurant

Fully licensed and BYO wine

44 The Square, P.N. Ph: 06-9525581

Open Evenings: Tuesday to Saturday from 5:30pm

*“People’s Choice, Manawatu and Wanganui Region 2012, 2013” Beef and Lamb New Zealand
“Beef and Lamb Excellence Award 2012, 2013, 2014, 2015, 2016, 2017” Beef and Lamb New Zealand*

To share

Bread with dips

Entree

Almond crumbed brie

*Deep fried ground almond crumbed brie, onion and sage marmalade and herb crostini.
(Vegetarian)*

Or

Garlic prawns

*Crumbed garlic prawns, lemon grass mayo and micro green.
(GF possible, DF & NF)*

Or

Pan fried scallop

*Pan fried sweet and tender Atlantic scallops on spiced pumpkin puree, bacon crumb and garnished
with petite green salad.
(GF,NF & DF possible)*

Main

Butternut and green herbs gnocchi

Home-made butternut gnocchi folded in beurre blanc and gratin with parmesan and almond crumb.

Or

Chicken supreme

*Pan roasted spinach and cream cheese filled chicken supreme, lightly poached leeks, honey and
thyme roasted parsnip, and cream of cauliflower
(GF & NF)*

Or

Fish

*Pan fried fish of the day with chive oil, marinated artichoke and Provençale salad.
(GF, DF possible & NF)*

Or

Grilled steak

Angus Pure steak grilled to your liking, complemented by field mushroom ragout, port wine

jus and buttered kale.
(GF, NF & DF possible)

Desserts

Chef's selection of ice cream trio
Chosen from one of the finest producer in New Zealand. Complimented with apple couli.
(GF)

Or

Vanilla crème brûlée
French classic. Comes with almond biscotti and fruit compote.

To finish

Tea or coffee