

# *Historic Kohukohu Villa*

## *Couples Menu*

### **Mains**

**Seared locally sourced Northland Eye fillet, topped with Café-de-Paris butter** **\$49.00**

**&**

**Freshly caught whole Hokianga flounder shallow fried** **\$44.00**

**&**

**Pan-seared poached chicken breast wrapped in bacon** **\$39.00**

**With**

*(Please select the same accompaniments when dining together)*

**either**

**Preserved Kohukohu lemon risotto**

**or**

**Israeli couscous salad**

**or**

**Truffle oil potato mash**

***Side of seasonal salad/ vegetables*** **\$14.00 (serves 2)**

### **Desserts – all \$30.00** (serves 2)

**Baked lemon tart served with yoghurt or French vanilla ice-cream**

**Decadent chocolate pudding served with rich chocolate sauce**

**Coconut chia dessert topped with seasonal fruit**

**Pannacotta with fruit jelly and seasonal fruits**

*\*All items dependent on seasonal availability*

*\*We have a p/person surcharge for dietary requirement substitutions*