

# TRISTAN UND ISOLDE

## DINNER MENU

Set menu dining in Supper Room, Auckland Town Hall

### To start

Olive bread rolls, butter

### Your choice of Main

Braised beef short ribs, horseradish whipped potato, candied baby vegetables, caponata salad, port wine jus (GF)

Roast chicken breast stuffed with sundried tomato, cream cheese, creamy chive risotto, candied baby vegetables, grilled broccolini, rosemary jus (GF)

Tempura tofu, sautéed bok choy, miso grilled aubergine, coconut coriander sauce

(GF) (DF) (VEG) (VEGAN)

### Sweet treats

Selection of artisan chocolates

\$75.00

---

## Gourmet-To-Go, collected at Concert Chamber, Auckland Town Hall

### Cajun Chicken Caesar

Cajun chicken Caesar, cos lettuce, curious croppers, bacon bites, parmesan cheese, eggs, sourdough croutons, Caesar dressing

\$24.00

### Vegan Caesar

Vegan Caesar, cos lettuce, grilled tofu, curious croppers, vegan cheese, chickpea, edamame, croutons, vegan aioli (GF) (DF) (VEG) (VEGAN)

\$20.00

### Beef Roast

Slow-roasted beef sirloin, creamy mashed potato, sautéed carrot and broccoli, minted peas, gravy (GF)

\$32.00

### Lasagne

Pumpkin spinach and feta lasagne, sautéed carrot and broccoli, tomato broth, pecorino cheese, basil (VEG)

\$28.00

(GF) Gluten Free

(DF) Dairy Free

(VEG) Vegetarian

(VEGAN)

*The menu is fixed and cannot be modified for dietary requirements.*