

TRADE DINNER SET MENU

[SEASONAL SAMPLE]

Three Course Set Menu \$69.50 per head
Bookings Essential on 04 499 1639

Entrée

Seafood Chowder of smoked fish, shrimp, clams and grilled ciabatta

Chicken & Pistachio Terrine with rocket and red onion marmalade

Main

Panseared Groper Fillet on potato gratin, buttered green beans, crispy caper and citrus beurre blanc

Roasted Scotch Fillet on minted baby potatoes, roasted mushroom, bean and bearnaise sauce

Crumbed Veal Tenderloin on parsnip mash, sauteed sprout leaf, peas, broad beans,
with a celeriac remoulade and shallot jus

Vegetarian option – Artichoke, pea, rocket and feta Risotto

Dessert

Chocolate Mousse with fresh strawberries and mango cream

Classic citrus and passion fruit Tart with berry couli and lemon sorbet

TRADE KITCHEN

fully licensed restaurant • modern nz cuisine • maritime tower 10 customhouse quay wellington
mon-fri breakfast, lunch, dinner • saturday brunch & dinner • t 04 4991639 • e tradekitchen@extra.co.nz