



GOURMET DINING MENU

Available for parties of up to eight guests

MAINS

Creamed Paua Risotto

Pine nuts, smoked mussels and lemon zest.

Fish of the Day

Pan-fried potato rösti, spinach, roasted pepper and tomato salad with red onion, capers and hollandaise sauce.

Smoked Chicken Salad

Poached pear & parmesan salad, roquette, almond, balsamic & olive oil dressing.

Herb Crusted Lamb Rump

Kumara blue cheese puree, wilted spinach and olive jus.

Beef Eye Fillet

Red wine and thyme glaze on potato dauphinoise, broccoli, macadamia and garlic.

Roasted Vegetable Salad (V)

Goat's cheese, pine nuts, lemon, beetroot and carrot, sundried tomato arancini.

DESSERTS

Crème Brulée

Vanilla & cardamom, mixed berry compote, pistachio and orange biscotti.

Chocolate Mousse

Chocolate soil, berry sorbet, coffee and Cointreau.

Kiwi Style Eton Mess (GF)

Crushed Meringue, cream, kiwifruit, strawberry, banana and berry coulis.

Cheese, Fruit and Honey Plate

Cheese with sliced fruit, nuts and local honeycomb.

CHILDREN'S MENU

MAINS

Mini Pizza & Kumara Fries

Ham & Cheese Toastie

Spaghetti Bolognese

DESSERTS

Ice Cream

Warm Chocolate Brownie

Seasonal Fruit

Please let us know of any dietary requirements in advance.
Wherever possible we will adjust the offering to satisfy your dietary needs.