



MULTI-DAY CHARTER SAMPLE MENU OPTIONS

BREAKFASTS

Chef's Granola

Coconut yoghurt, fresh seasonal fruit, berry compote.

Smashed Avocado

Avocado on Vogels toast, scrambled eggs, smoked salmon, chopped chives.

Pancakes

Served with berry compote, banana, crispy bacon and Chantilly cream.

French Toast

Served with thick-cut bacon, caramelised banana and maple syrup.

Nasi Goreng

Spicy Indonesian fried rice with chicken, prawn, chilli, fried egg, herbs, peanuts and bean sprouts.

Omelette

Ham, cheese, mushroom and tomato omelette served with toasted ciabatta and chutney.

Eggs Benedict

Served on potato rösti, with baby spinach and either mushroom, salmon, or bacon.

Turkish Eggs

Soft poached eggs on garlic yoghurt, chilli and dill burnt butter, grilled ciabatta.

Shakshuka

Eggs poached in a sauce of tomatoes, olive oil, peppers, onion, garlic and spiced with cumin, paprika and cayenne pepper.

Bay of Islands Big Breakfast

Eggs, pork & watercress sausage, bacon, grilled mushrooms, potato rösti, Boston beans, relish and tomatoes.

LUNCHES

Roasted Vegetable Salad

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

Green Lip Mussels

Local mussels in a Thai-style ginger, kafia lime, and coconut broth served with garlic baguette & garden salad.

Fish and Chips

Dijon panko crusted fish served with shoestring fries, green salad, tartar sauce, and lemon.

Chicken Caesar Salad

Garlic-roasted chicken, herbed croutons, crispy bacon, parmesan, crisp baby cos lettuce with a garlic and anchovy dressing.

Chicken Filo

Smoked chicken, ham, cream cheese, filo pastry, served on parmesan mashed potato, baby spinach, apricot sauce.

Lamb Shank Pie

Braised lamb shank, minted pea, puff pastry, kumara puree, baby spinach.

Sticky Pork Belly Bao Buns

With crisp slaw, herb salad and plum sauce.

BBQ Pulled Pork Sliders

Crisp asian slaw, hand-cut fries.

Open Steak Sandwich

Herb marinated steak, blue cheese, baby rocket and caramelised onion jam served with kumara crisps.

Seasonal "Trust the Chef" BBQ

A selection of fresh meats, seafood, sides and salads hand-picked and prepared by your chef.

Select from these sample menu options or advise us of your preferences.

Lunch and dinner options are interchangeable.

Please let us know of any dietary requirements in advance.

Wherever possible we will adjust the offering to satisfy your dietary needs.



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DINNERS

Potato Gnocci

Basil pesto cream, pine nuts, poached pear, roquette, pecorino cheese, balsamic reduction.

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.

Thai-style Red Chicken Curry

Eggplant, courgette, capsicums, red onion, coriander, chicken thigh cooked in a light coconut red curry broth.

Supreme Chicken

Wrapped in bacon, thyme and parmesan polenta cake, poached pear and roquette salad, shallot white wine cream sauce.

Steamed Pork Dumplings

Served with a crisp apple and mung salad, five-spice sauce, Kewpie mayo, pickled ginger, fried shallots, and toasted sesame.

Herb Crusted Lamb Rump

Kumara blue cheese puree, wilted spinach and olive jus.

Venison

Denver leg venison, roasted parsnip puree, sautéed mushroom, spinach, red wine jus.

Beef Eye Fillet

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

Tomahawk Steak

Served with chimichurri, crispy potatoes, garden salad and corn on the cob.

DESSERTS

Artisan Sorbet Selection

Locally made artisan sorbet with a garnish of fresh seasonal fruit.

Crème Brûlée

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

Chocolate Mousse

Chocolate soil, berry sorbet, coffee and Cointreau.

Coconut Panna Cotta

Mango jelly, coconut chips and rhubarb.

Kiwi Style Eton Mess

Crushed meringue, cream, kiwifruit, banana and strawberry coulis.

Apple Crumble

Cream anglaise, vanilla ice cream, whipped cream.

Chocolate Pudding

Vanilla ice cream, whipped cream, chocolate wave.

Sticky Date Pudding

Butterscotch sauce, vanilla ice cream.

Passionfruit Cheesecake

Raspberry coulis, kiwifruit, whipped cream.

Shared Cheese Board

A selection of cheeses, crackers and savoury accompaniments.

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