

Sample Dinner Menu



Entrée

seriously good southern **clam** chowder, crusty bread
field **mushroom** soup, blue vein cheese swirl, bread roll
minced **paua** patties, green herb aioli
west coast **whitebait** 1 egg omelette

Main

pan seared **wild venison** fillet, red wine syrup, kumara and roast garlic mash
sautéed **blue cod**, caper and chive aioli, baby spinach and walnut risotto
rack of **lamb**, homemade mint sauce, potato and onion gratin
grilled **crayfish**, avocado and kumara salad, orange and manuka honey vinaigrette

Sides

garden **salad**, lemon dijon vinaigrette
maori **potatoes**, herb butter
green **beans**, lemon oil

Dessert

raspberry & rhubarb **crumble**, nutty topping
warmed **gingerbread**, hot caramel sauce, berries
double chocolate **brownie**, chocolate ganache, berries
otago **cheese** and seasonal fruit platter
(gourmet vanilla bean **ice-cream** accompanies all desserts)

Sidebar

Canapés ~ chefs selection

Dinner includes canapé and glass of New Zealand wine • To avoid disappointment we recommend pre-booking dinner for your night of arrival • Please advise of any special needs, dietary requirements or food allergies at time of booking • Foods are sourced with seasonal availability and as a result, the dinner menu changes nightly • Dinner courses are usually discussed with guests at breakfast • Bottled wine and beer are not included in the dinner tariff ~ we offer a small boutique New Zealand wine & beer selection • Degustation evenings are available upon request • Corporate day retreat with dinner available upon request