



SAMPLE DINNER MENU

*... all our foods are freshly sourced with care,
as local and organically grown as possible...enjoy...*

1. Aperitif with complimentary glass of New Zealand Sauvignon Blanc from 6.30pm.
2. There is a set menu for each day.
3. A 2-course chef prepared meal can be Main and Dessert or Soup and Main.
4. Chef's Special fresh fish of the day on offer daily.
5. Please let us know in advance any dietary requirements or special requests at time of booking.
6. If you are tempted to try one of our other courses during your stay, just let us know in advance.

Soup

Seriously good Seafood Chowder (full to the brim with organic vegetables, fresh fish and NZ clams).

Pumpkin, Honey and Cashew Nut soup.

Kumara and Smoky Bacon soup with a nutmeg cream.

Field Mushroom and Blue vein creamy soup.

All soups served with fresh crusty bread.

Main

Fresh fillets of sole wrapped around NZ prawns and baked in the oven, laid on top of a delicious risotto with fresh seasonal vegetables or fresh salad and a lime hollandaise.

Oven roasted corn feed chicken stuffed with a creamy nut filling, nestled on a kumara and cumin mash with a spicy berry plum topping and fresh vegetables or salad.

Succulent caramelized Lamb Shanks oven roasted with a seared vegetable salad with a minty fruit chutney sauce and rich jus.
Scotch Fillet cooked on the Barbie served with fresh garden salad, Maori potatoes, topped with NZ clams and a garlic and pepper butter.

Dessert

Double Chocolate Brownie warm and rich, served with Gourmet ice-cream, chocolate ganache and berries.

Organic Fruit Crumbled and cashew nutty topping served with gourmet vanilla bean ice cream.

Oven Roasted Fruits caramelized with Madeira and Demarera sugar, served with Mascarpone and ice cream.

Hot sweet Pumpkin, Date and Orange with an almond pudding with butterscotch sauce and gourmet vanilla bean ice cream.
New Zealand cheese and fruit platter.

