



The Chef's Table - Example Menu

Amuse Bouché

Entrée

Camembert Wedge

Cashew and almond crusted Camembert, deep fried and accompanied by a mesculun salad and finished with an orange and cranberry coulis

Beef Kebabs

Dukkah coated beef skewers served with a mint yoghurt sauce

Sushi

The freshest fish sashimi, served with traditional sushi and our own special variations, together with wasabi, pickled ginger and ponzu dipping sauce

Scallops

Scallops seared in vanilla infused oil, served on a fish and coriander potato cake, topped with mesculun and kumara crisps

Fresh Oysters

Six Fresh Coromandel Pacific Oysters, served on ice with a duo of dipping sauces or Beer battered and served with a salad

Sorbet Refresher

Main Course

Fish of the Day

Citrus crusted baked terakihi served with a baked potato stuffed with avocado salsa on steamed julienne vegetables. Finished with a Parmesan and tomato drizzle

Beef

The finest beef eye fillet cooked to your liking, served with a pumpkin mash, grilled courgette batons and finished with a roasted capsicum hollandaise

Lamb

Lamb shank slowly braised in manuka beer and honey served with a parsnip and Parmesan mash, steamed seasonal vegetables and finished with a lamb jus

Chicken

A tender breast of chicken filled with spinach, sun dried tomato and cream cheese and rolled in bacon. Accompanied by a gourmet vegetable risotto and mild peri peri sauce

The Vegetarian Option

Gourmet filo parcel of mixed julienne vegetables accompanied by a spinach & mushroom roulade and salad. Finished with a capsicum hollandaise sauce

Dessert

Rosemary & Lemon Syllabub

Fresh rosemary, lemon and sherry combine to make this light and tasty mousse-like dessert topped with a persimmon puree

Pancakes

Hot pancakes filled with wine poached pears and finished with chocolate sauce

Bailey's Crème Brulée

A smooth Bailey's custard topped with a caramelised sugar crust

Glass of Port