

ENTRÉE

Soup of the day

PAN FRIED SCALLOPS

Curried cauliflower puree, beetroot glaze, micro green salad
Recommended wine: Redoubt Hill Riesling, Nelson

SMOKED DUCK BREAST

Garden radicchio, green pear, sweet cherry jam
Recommended wine: Kim Crawford Rise & Shine Creek Pinot Noir, Central Otago

VEGETARIAN PASTA

Porcini and Swiss brown sauce, truffle oil
Recommended wine: Church Road Hawkes Bay, Chardonnay

MAINS

AGED BEEF FILLET

Fondant potatoes, sautéed snow peas, merlot jus
Recommended wine: Jacobs Creek Reserve Shiraz, South Australia

AORAKI CRISPY SKIN SALMON FILLET

Clove infused orange kumara, baby beet root confit and steamed broccolini
Recommended wine: Mt Difficulty Roaring Meg Pinot Noir, Central Otago

PAN FRIED HAPUKA

Saffron pilaf rice, salsa romesco, pepperonata, Kalamata olives
Recommended wine: Triplebank Pinot Gris, Marlborough

CORN FED CHICKEN BREAST

Truffle scented braised potatoes, buttered courgette, horseradish sauce
Recommended wine: Man O'War Chardonnay, Waiheke Island

FETTUCINI ALL PESTO

Basil pesto, cherry tomatoes, green beans
Recommended wine: Rock Ferry Viognier, Central Otago

DESSERTS

HONEY LAVENDER BRULEE

Marinated strawberries, hazelnut biscotti

CHOCOLATE CHEESE CAKE



Orange compote, mint, sweet cherries

CREAMY MANGO PUDDING

Tangy Strawberry and champagne soup

KAPITI TUTEREMOANA CHEDDAR

Dark cherry jam, roasted almonds, falwasser crackers

 = Vegetarian meal option  = Gluten free option