

Summer 2020/21 Sample Menus

Dinner must be booked in advance, no later than 9am on the day. We can substitute any dish provided we have advance notice; vegetarian, gluten free, no fish and no meat are usually no problem. If there is anything on these menus you don't like, please let us know.

Pre-dinner drinks and nibbles are served at 7pm. Guests are seated at 7:30 for dinner. Guests can select to dine together or at romantic tables inside or out – let us know your preference before 6pm.

We are licenced and serve local beers and wines, sorry no BYO with dinner.

Monday & Thursday

Pre-dinner drinks with rarebit tarts & mackerel pate on crackers

Melanzana – marinated grilled eggplant

Ravioli with burnt almond butter

Hot smoked local salmon with black rice & seasonal slaw

Local berries with meringue, home-made lemon curd and cream & berries

Homemade milk chocolate & coffee / tea

Tuesday & Saturday

Pre-dinner drinks with sausage balls, vegetable cruditées & dip

Duck rillettes with red onion chutney and crusty bread

Composed salad

Fishpan-fried in butter with seasonal greens & new potatoes

Crème Brulée

Homemade dark chocolate & coffee / tea

Wednesday & Sunday

Pre-dinner drinks with blue cheese & cheddar pastries & smoked mussels

Salad niçoise

Broccoli Timbale

Beef, mushroom tartin, carrots & greens, red wine jus

Dark chocolate mousse

Homemade cookie & coffee / tea

Friday

Pre-dinner drinks with Anchovy / Olive Pastries & grilled mussels

Terakihi ceviche

Roast Red Pepper soup with herb pesto

Chicken Forestière with crisp green salad & cannellini beans

Lime Cream Tart

Homemade white chocolates with coffee / teas

Daily Platter Meals

Alternatively, we can deliver a 3-course dinner to your Suite around 6pm

Dips

Large Salad Platter with New Potatoes or Tabouleh and choice of
BBQ ingredients (marinated Chicken / Fish / Red Meat / vegetarian) or cold cuts

Dessert of the Day / cheese & crackers