

SAMPLE MENU

Organic cream of celery soup served with home baked olive &
rosemary foccacia

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Salad of home grown mesclun with manuka smoked scallops & pink
grapefruit

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Fresh salmon tartare served with tempura courgette flower & wasabi
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Lime granita

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Medallion of venison on kumara & garlic mash with new season
asparagus& port wine jus

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Iconic Kiwifruit Pavlova with passion fruit coulis,

Please note this is a sample menu only. Most dietary requirements gladly catered for.

Drift wood, Bay of Islands, New Zealand