



THE STORY OF THE NARROWS LANDING

During the 1800's the Landing, as it was then known, was an overnight resting stop for those travelling on the Riverboats that navigated the Waikato River. Travellers would walk up the hill to the old homestead to enjoy the comforts and hospitality on offer before continuing their journey the next day.

One such traveller was Governor Grey, who during such a stay, planted pear seeds within the homestead's orchard and over time these grew into the four large pear trees.

The homestead is now a private residence, but still stands in the same location, neighbouring the current Narrows Landing. And the pear trees... they can still be seen when standing on the restaurant terrace.

The builder and owner of The Narrows Landing (The Narrows), Brian Hermann, discovered this site when he was asked by a friend to remove an old hay barn that once stood on the same spot where The Narrows sits today. Awe struck by the surrounds and the magnificent Eucalyptus trees, Brian asked his friend if he would be willing to sell this portion of the farm to him.

Being one of the first few 'Green Developers' at that time, Brian and his partner Deborah worked out how best to construct such a development as The Narrows without compromising the integrity of the area.

Building began in 1996, the framework largely constructed using recycled electricity pylons that had previously been scrapped and buried. Great care was taken to ensure the only the bare minimum of flora on site was removed to accommodate the build. Local, untreated timber was used throughout and many of the windows installed are made of Totara and are well over 100 years old, thus creating a truly rustic environment.

Keeping true with the tradition of this site, Brian and Deborah have created a uniquely halcyon styled hotel, infused with country chic.



STARTER

Wine Match Recommendation

Local Volare Sourdough 10 (GF)

Smoked Butter Extra Virgin Olive Oil Balsamic

Garlic and Olive Turkish Pide 11 (GF)

Pesto Parmesan

Smoked Salmon Bruschetta 15

Sourdough Smoked Salmon Goat's Cheese Avocado Pickled Red Onion

Henkell Piccolo Trocken, Fine Sekt Dry - 200ml Bottle \$10

LIGHT MEALS

Caesar Salad 26

Chicken Cos 63°C Poached Egg Croutons

Waldorf Salad 26 (GF)

Duck Breast Celeriac Apple Cherry Candied Walnut

2012 Mills Reef Reserve Pinot Noir Marlborough - Glass \$10 Bottle \$39

Caprese Salad 22 (V)

Tomato Basil Mozzarella Balsamic

Risotto Primavera 26 (GF)

Fennel Courgette Pea Lemon Goats Cheese

2013 Mills Reef Reserve Sauvignon Blanc Hawkes Bay - Glass \$10 Bottle \$39

Tagliatelle Pasta 27

Homemade Pasta with your choice of Mushroom and Truffle

or

Pork and Fennel Sausage Ragu

2011 Kahurangi Montepulciano Sangiovese - Glass \$12 Bottle \$45

(GF) Gluten Free (V) Vegetarian

431 Airport Rd, RD2, Tamahere, Hamilton 3282
P. 07 858 4001 F. 07 858 4499

www.thenarrowslanding.co.nz sales@thenarrowslanding.co.nz





ENTRÉE

Wine Match Recommendation

Summer Minestrone 15 (V)

Summer Vegetables Pasta Pesto Sourdough

Diamond Shell Clams 18 (GF)

Cherry Tomato Garlic Anchovy Sourdough

Hoegaarden International Beer Belgium - Glass \$10

Seasons Best Asparagus 18 (GF)

Scallop Quinoa Citrus Horseradish Mayonnaise

2013 Mills Reef Reserve Sauvignon Blanc Hawkes Bay - Glass \$10 Bottle \$39

Grilled Tuna 20 (GF)

Avocado Lime Green Apple Salad Chipotle Mayo

2013 Mills Reef Reserve Pinot Gris Hawkes Bay - Glass \$10 Bottle \$39

Hereford Prime Beef Carpaccio 18 (GF)

Fennel Slaw Preserved Lemon Mayo Grana Padano White Balsamic

2012 Mills Reef Reserve Syrah Hawkes Bay - Glass \$10 Bottle \$39

Crayfish Risotto 45

(subject to availability)

Crayfish Risotto Primavera Lemon Oil

2012 Mills Reef Reserve Chardonnay Hawkes Bay - Glass \$10 Bottle \$39

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MAIN EVENT

Wine Match Recommendation

Slow Cooked Lamb Rump 33 (GF)

Served Medium

Baba Ganoush Roast Baby Carrots Salsa Verde Green Olives Jus
2009 Mills Reef Reserve Merlot Hawkes Bay - Glass \$10 Bottle \$39

Hereford Prime Sirloin 32 (GF)

Recommended Medium Rare

Coffee Butter Spinach Gratin Jus
2012 Mills Reef Reserve Syrah Hawkes Bay - Glass \$10 Bottle \$39

Salt and Pepper Duck 32 (GF)

Duck Leg Turmeric Rice Red Cabbage Minted Cucumber Yoghurt Tamarind Syrup
2011 Kaburangi Estate Upper Moutere, Nelson - Glass \$10 Bottle \$39

Market Fish 32 (GF)

Oyster Mushrooms Almond Cos Lettuce Cos Jus
2013 Mills Reef Reserve Pinot Gris Hawkes Bay - Glass \$10 Bottle \$39

Pork Belly 32 (GF)

Braised Pork Belly Grilled Fennel Lemon Snow Pea Radish Scallion Crème
2009 Kaburangi Mt Arthur Reserve Riesling Upper Moutere, Nelson – Bottle 39

Eggplant Al Forno 26 (V)

Eggplant & Mozzarella Pesto Rocket Salad

SIDES

8

Roast New Tomatoes Cherry Tomato Feta

Green Beans with Lemon Oil & Balsamic

Rocket & Parmesan Salad Balsamic Walnuts

Fries with Parmesan Mayo

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Indulge

Wine Match Recommendation

Salted Caramel Brulee 12

Served with Sable Biscuit

2010 Mouton Cadet Reserve Sauternes France - Glass 8 Bottle 55

Strawberries and Cream 12 (GF)

Vanilla Panna Cotta Macerated Strawberries White Balsamic Jelly

Taylor's 10 Year Old Tawny Port - Glass 10 Bottle 85

Pineapple Upside Down Cake 12 (GF)

Coconut Ice Cream Spiced Rum Syrup

2007 Charles Wiffen Late Harvest Marlborough - Glass 9 Bottle 65

Narrows Ice Cream Sundae 12

Chocolate & Vanilla Ice Cream

with Strawberry Caramelized Nuts Chocolate Sauce

Spumoni Semifreddo 12

Pistachio Cherry Chocolate

Barros Tawny Oporto Port - Glass 9 Bottle 58

Selection of New Zealand Cheeses 15

Crackers – Nuts – Dried Fruit – Quince Paste

Your waiter will advise you on the cheese selection

Doms Finest Tawny Oporto Port - Glass 9 Bottle 72

COFFEE AND HOT CHOCOLATE

Short Black	4.50	Macchiato	4.50
Long Black	4.50	Americano	4.50
Flat White	5.50	Latte	5.50
Chai Latte	5.50	Belgian Hot Chocolate	6.00

TEA DROP TEA 5.50

Cleopatra's Champagne – Fruits of Eden – Peppermint Leaves

English Breakfast – Lavender Grey – Malabar Chai

Honeydew Green – Lemongrass Ginger

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