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MARTIN & BOSLEY'S

Fresh Baked Bread with Butter 'Fleur de Sel'

ENTREE

65/65 Egg Yolk, Almonds, Radish, Charred Cucumber, Freeze Dried Asparagus,
Buffalo Mozzarella, Truffle
34.9

The Trio Of Tartars:
Groper, Pinenut, Raisin, Pickled Potato, Burnt Onion;
Salmon, Smoked Sushi Rice, Soy Ginger Gelée;
Tuna, Roasted Beetroot, Buffalo Yoghurt, Sumac
32.9

Black Pudding Ravioli, Young Carrots, Black Olive Powder, Red Wine-Cassis Sauce,
Orange Peel Purée, Sage
30

John Dory & Smoked Eel Terrine, Cauliflower Purée, Dashi Jelly,
Oyster & Lettuce Emulsion
30

Cascade River West Coast Whitebait - Sauteed or Fritter - Citrus Butter, Herb Oil
53.9

Grilled Pilchard, Puerto Fino Sherry, Chopped Tomato, Olive Soil, Squid Ink Rissotto,
Avocado, Chervil
30

The Yacht Club New Style Sashimi Plate 2010— a Selection of Today's Freshest Seafood
32.9

Kai Moana - a Mini 'Degustation' of Seafood Tasting Plates with Sauce Selection (for two)
86



DEGUSTATION 'COASTAL CUISINE' MENU

Our 'coastal cuisine' degustation menu is available on request. A six-course menu of smaller portions taking you through a progression of exquisite flavours, it is available for the whole table, either the food alone or matched with premium wines.

This chef's tasting menu is available from Tuesday to Sunday evenings.

150 per guest food only or 220 per guest with wine pairings.