

BREAKFAST 8am - 11am

Full breakfast: continental and cooked **\$30**

Continental **\$16**

Toast or croissants

Selection of cereals - house muesli, sultana bran, weetbix, cornflakes

Greek or fruit yogurt

Fruit juice; orange, grapefruit, tomato, apple, cranberry, pineapple

Cooked Breakfast

puretastes breakfast choice of eggs with sausage, bacon, grilled tomato, potatoe rosti and mushroom **\$19**

eggs benedict served with ham or smoked salmon **\$17**

pancakes caramelized banana, maple syrup - choice of bacon **\$17**

mushrooms on Heron Hill sourdough toast **\$17**

omelette with the option of ham, cheese, tomato **\$16**

DINNER from 6pm

Tasting Menu

tastes of the a la carte menu

4 courses \$75 per guest - with wine match \$110

5 courses \$85 per guest - with wine match \$130

Cured Salmon

horseradish panna cotta, smoked eel & celery salad, tea jelly, salmon caviar
08 Gewürztraminer, Curio, Marlborough

Blue Cheese Tortellini

grape salad, balsamic reduction
09 Pinot Gris, Escarpment, Martinborough

Poached Rabbit Loïn (only available on 5 course)

Sauté scallops, pumpkin purée, buttered cauliflower, baby leeks
09 Chardonnay, Sacred Hill, Hawkes Bay

Sirloin of Beef

braised rib, bone marrow croquant, smoked eggplant purée,
baby beetroot, red wine jus
08 Merlot, Cab Sav, Cab Franc, Alluviale, Hawkes Bay

Chocolate Ganache

crème fraiche ice cream, yoghurt tissues
Pedro Ximenez Sherry, Spain

Our tasting menu is designed for the enjoyment of the whole table.

The accompanying wine flight for each course has been designed to make your dining experience that little bit more special!

menu only available for dining in restaurant

Dinner Menu

entrees

Cured Salmon

horseradish panna cotta, smoked eel & celery salad,
tea jelly & salmon caviar

08 Gewürztraminer, Curio, Marlborough

\$ 20

Poussin (young chicken)

remoulade, bacon lardons, mushrooms, jus

08 Pinot Noir, Nga Waka 3 Paddles, Martinborough

\$ 20

Soy Marinated Tempura Prawns

miso, bean sprout salad, goma shio

08 Viognier, Trinity Hill, Hawkes Bay

\$ 20

Blue Cheese Tortellini

grape salad, balsamic reduction

09 Pinot Gris, Escarpment, Martinborough

\$ 19

Poached Rabbit Loin

sauté scallops, pumpkin purée, cauliflower crisps, baby leek terrine

09 Chardonnay, Sacred Hill, Hawkes Bay

\$ 22

mains

Tastes of Lamb

pan fried sweetbread, fava bean, pomme anna,
onion purée, mint jelly

07 Pinot Noir, Amisfield, Central Otago

\$33

Jerusalem Artichoke and Mushroom Tartlet

baby carrots, apple foam, porcini powder,
creamed leek, parmesan tuile

08 Pinot Noir, Nga Waka 3 Paddles, Martinborough

\$30

Sirloin of Beef

braised rib, bone marrow croquant, smoked eggplant purée,
baby beetroot, red wine jus

08 Merlot, Cabernet Sav, Cabernet Franc, Alluviale, Hawkes Bay

\$32

Pan Seared Fish

jerusalem artichoke purée, creamed cabbage, pancetta, puy lentils

07 Chardonnay, Escarpment, Martinborough

\$32

Caramelised Pork Belly

cider infused potatoes, apple purée, caramelised onions,
sage vinaigrette

08 Viognier, Trinity Hill, Hawkes Bay

\$32

Roast Venison

caramelised chicory, carrot cake, chocolate and sherry jelly

07 Syrah, Brookfields, Hawkes Bay

\$34

side dishes \$7.50

Northland Kumara Chips with parmesan olive oil

Gordon's Haricot Beans gremolata

Glazed Carrots with micro basil

Green Salad with pear, radish, lemon vinaigrette

Dessert

Chocolate Ganache

creme fraich ice-cream, yoghurt tissues \$ 16

Banana Marshmallow

banana tatin, szechuan pepper ice cream \$ 15

Liquorice Poached Pear

liquorice financier, pear puree, star anise ice cream \$ 15

Lemon Meringue Pie

hazelnut daquoise, sesame croquant, coconut ice cream \$ 15

Assorted Petit Fours

\$ 12

Cheese

New Zealand Cheeseboard \$ 18

dessert wines and digestifs

09 villa maria noble reisling *marlborough* b \$62

08 trinity hill viognier *hawkes bay* g \$13.50 b \$59

pedro ximenez sherry *spain* g \$9

grahams fine tawny *portugal* g \$12 b \$45

hennessy cognac g \$14

Childrens Menu

penne pasta with olive oil, tomato and grated cheese \$12

tempura fish & chips with tartare sauce or ketchup \$15

soup of the day served with bread \$10

sausage & chips \$14

hamburger & kumara chips \$15

icecream sundae with chocolate sauce \$ 8

We use the best of Northland ingredients where ever possible