

BREAKFAST

Thick cut grilled sour dough toast, topped with middle rasher bacon, smashed avocado, poached egg and sprinkled with feta

Breakfast Burrito filled with scrambled cheesy eggs and bacon crumble, served with home-made salsa and plain greek yoghurt

Buckwheat pancakes filled with smashed banana and toasted pecan nuts, served with a choice of dark chocolate sauce or kailua infused maple syrup and a side of breakfast sausage or bacon

Breakfast Pizza - A traditional Italian pizza crust topped with buffalo mozzarella , egg over easy, caramelised onion and crispy prosuitto.

Fluffy Omelette with your choice of filling with a side of grilled seasoned vine ripened tomatoes.

Frittata filled with roasted potatoes, black forest ham, gruyere cheese and baby spinach, with a side of mixed sautéed mushrooms.

Thick sliced Brioche French toast stuffed with Apple strudel

LUNCH

Bang Bang Vietnamese Noodle Salad, tossed with Jumbo prawns, dried shallots, crushed dry roasted peanuts, bean shoots and fresh torn mint with a light lime, ginger, rice- wine vinegar dressing.
(dessert - Mango sorbet)

Fillet of Blackened Mahi Mahi on a bed of roasted garlic and sweet potato risotto with a Summer salad topped with beetroot chips.

Made to order traditional Italian thin crust pizzas served with a green salad and poppy seed dressing, (dessert - mini citrus tart)

A medley of pork, chicken and beef satays (marinated meat kebabs), served with mildly spiced coconut, peanut sauce, with a sticky rice and Gado Gado Salad served on a banana leaf. (dessert - mini chocolate chip cookie cake)

Grilled Wild salmon on a bed of lentils, brown rice, shredded carrot and roasted garlic with and orange, manuka honey miso dressing served with a garden salad. (a slice of lamington cake)

Middle Eastern dishes - (a selection of mint and cumin lamb balls, falafel , tabhuli, tkziki dip, humus and oven warmed pita bread.
(Raspberry sorbet for dessert)

Gourmet Steak Sandwich with grilled wagu beef, served in a brioche bun with Red onion jam, Gorgonzola, arugula, and a side of apple slaw.

(dessert - warm gooey brownies with vanilla bean ice- cream)

DINNER MENUS

STARTERS

Shot glass with chilled watermelon and basil soup.

Thai Green mango salad

Mini Goat savoury cheesecake topped with red onion jam

Pumpkin Soup with cracked pepper and infused with vodka

En salata Caprese Salad

Tiered Asian pear with crumbled Stilton cheese and drizzled with a lemony honey dressing.

pan seared in brown butter, sea scallops served in a petite Chinese spoon with a mirin, sushi vinegar dressing

ENTREES

New Zealand herb crusted rack of lamb, resting on a bed of pearlised cous cous with spring vegetables and a drizzle of tamarind balsamic reduction.

Beef Rendung - (Slow cooked Balinese dry curry), served with ginger, coconut infused basmati rice and a side of Asian salsa

Linguini zucchini with pistachio pesto Jumbo prawns topped with a Parmesan lace wafer

Pan seared Ahi Tuna encrusted with Japanese seasoning and sesame seeds, on a bed of soba noodles tossed in a wasabi Japanese mayo so sauce, with a garnish of Wakame seaweed salad

Porchini dry encrusted fillet mignon on a bed of roasted garlic smashed potatoes with a confetti of oven roasted grape tomatoes, leeks and shitake mushrooms, with a drizzle of Port wine reduction sauce

Grilled Caribbean lobster on a bed of traditional peas and rice with a pineapple relish, and plantain crisp garnish

Herb crusted pork tenderloin, stuffed with fresh herbs, onion and garlic, on a bed of potato galette stacks with a rosemary mango glaze and pan seared baby bok choy

DESSERT

Dark chocolate warm flour less chocolate cake with a raspberry coulee

Sticky croissant pudding with dolce lecte ice cream

Filo flower filled with Chantilly cream and Summer berries with a soft toffee swirl.

Apple and rhubarb crumble with creme Anglaise

Mini New York cheese cake topped with passionfruit glaze and persian cotton candy.

Caramelised banana spring rolls with Nougat ice cream.

Mini tirimasu.