

STAY & DINE STAYCATION PACKAGE DINNER COURSE MENU

FIRST COURSE

CHOICE OF:

Lobster basil, fennel cognac bisque, lemon essence creme fraiche
or

Smoked charred artichokes, kalamata olives, feta cheese, local greens
balsamic, EVO, oregano emulsion

MAIN COURSE

CHOICE OF:

Pan seared local fresh seabass filet, sauce vierge
whipped celeriac, jumbo asparagus
or

NZ lamb rack chop
dijon herb crust, ratatouille, wild mushroom marsala sauce

DESSERT

Chocolate almond nougat semifredo
caramelized apricot orange
or

Tiramisu
Mascarpone, dark coffee, cocoa

WINE

Outstantion, Semillon Sauvignon Blanc 2018