



Sample Daily Menu

~ PRE-DINNER NIBBLES* ~

CHEFS CHOICE: FAVOURITES INCLUDE SMOKED BACON TERRINE WITH HOUSE MADE PICKLES AND TOASTED BRIOCHE; SMOKED SALMON AND HORSERADISH MOUSSE; AVOCADO SALSA WITH WHIPPED FETA AND TOASTED ALMONDS; CHICKEN LIVER PATE WITH ORANGE JELLY AND CROSTINI.

~ THE MAIN FARE ~

MT COOK ALPINE SALMON

FRESHWATER KING (CHINOOK) SALMON HATCHED & GROWN JUST 10 MINUTES FROM THE RETREAT IN GLACIAL WATER. FRESH AND RICH IN OMEGA-3 WITH A PERFECTLY BALANCED FAT CONTENT AND FREE OF ANTIBIOTICS, VACCINES AND PESTICIDE, IS A MUCH PRIZED INTERNATIONAL AND LOCAL DELICACY.

TE MANA (NZ) LAMB RACK

FREE ROAMING ON JUST 16 REMOTE HIGH-COUNTRY SOUTH ISLAND STATIONS AND FINISHED ON CHICORY HERB PASTURES, TE MANA LAMB IS A NEW BREED WITH A SPECIFIC FAT CONTENT AND DELICATE FLAVOUR. FINELY MARBLED, RICH IN NATURALLY OCCURRING OMEGA-3 FATS AND CONVEYING NEW LEVELS OF DELICACY, MOUTH FEEL, TEXTURE AND HEALTH PROPERTIES.

FIORDLAND WILD* OR FARMED VENISON

WE SOURCE MOST OF OUR WILD VENISON FROM THE FIORDLAND MOUNTAINS WHERE LUSH VEGETATION, THE FRESHEST OF WATER AND THE CLEANEST OF MOUNTAIN AIR IS ALL THAT GOES INTO YOUR MEAT; NO ADDITIVES, HORMONES, OR OTHER MAN-MADE CONCOCTIONS HERE! *WILD WHERE POSSIBLE, SUBJECT TO AVAILABILITY.

NEW ZEALAND BEEF

GRASS-FED, PASTURE RAISED BEEF THAT IS HAND-SELECTED BY MASTER GRADERS AND AGED WITH CARE. GROWN AROUND NEW ZEALAND ON SILVER FERN FARMS, THE CUTS ARE LEAN AND TASTY.

~ ACCOMPANIMENTS ~

SEASONAL VEGETABLES AND SALAD PICKED FRESH FROM OUR GARDEN WHERE POSSIBLE.

~ SOMETHING SWEET TO FINISH * ~

CHEF'S SPECIALTIES INCLUDE: VANILLA PANACOTTA; CHEESE PLATTER; LEMON CURD TART; PASSION FRUIT PARFAIT; HAZELNUT & MASCARPONE MOUSSE

ALL DIETARY REQUIREMENTS CATERED.

