



breakfast:

muesli with a natural greek style yoghurt and seasonal fruit with otago  
pasture flower honey & fruit compote

poached or scrambled organic eggs & Havoc bacon field mushrooms  
leek & potato cakes tomato & avocado salsa

tea & plunger coffee

Dinner menu:

Pan sealed Nz Scallops

Spanish shoulder pressed Chorizo sausage kaitifi pastry wafer  
asparagus spears pepperonata & chive salsa  
with wild lime Avocado oil

cappacio of wild nz venison loin roasted cherry tomatoes  
crispy baby capers shallots rocket  
redwine honeygar dressing  
& Parmesan

Oven Baked Porkbelly with  
Caramelised Shallots Port & Pan Juice Reduction



## Mains:

Pan fried Hapuka fillet Kawakawa crusted with braised leek &  
Parmesan soft Polenta roasted vine ripen Tomatoes  
& watercress salad

Wild thyme garlic & Avocado oil Marinated Lamb  
with Kawakawa fig & Cranberry Chutney style dressing  
a Tian of root vegetables  
seasonal greens & Jus

Havoc free range Pork Scotch fillet sealed and baked whole  
with tumble weed potatoes apple & sage compote  
soused vegetables & Jus



## Dessert:

Apple Tart-Tartin served with a  
Strawberry sweet Balsamic syrup & Horopito ice cream

Belgium couverture chocolate brownie  
Kiwifruit Horopito Vodka & Fig Ice Cream  
& berry compote

Nz Cheese board  
A selection of cheese from Kapiti to boutique cheese makers  
regional fruit, home made pumpkin jam and tasty crackers