

STARTERS

Breaded Scallops, cucumber relish,
chilli caramel, sriracha mayo, coriander

Venison Tataki, cocoa, sour cherry,
truffle oil, watercress, artichoke crisps

Te Kouma Bay Oysters, natural with
Forvm Chardonnay vinegar

MAINS

Beef Tenderloin, layered agria, braised onions,
bone marrow butter, jus

Market Fish, lemon risotto, smoked tomato
pickled courgette, basil

Duck Breast, celeriac, tamarillo, blood orange,
nasturtium

DESSERTS

Lemon Tart, mandarin, passionfruit,
torched meringue

Crème Brûlée, cinnamon sponge, biscoff crumble,
feijoa & green apple sorbet

Premium Cheese Selection, Little River brie,
vintage gouda, fruit paste, walnut, seed cracker



SAILS^{NZ}
RESTAURANT



VEGETARIAN MENU



STARTERS

Goat's curd, persimmon & apple relish, celery
candied walnut, honey, seed cracker

Potato Gnocchi, carrot, gremolata,
dukkah

Burratta, pomegranate, tomato,
basil

MAINS

Pumpkin steak

homemade curry, kai-lan, spiced roti

Forest Mushroom Risotto

roasted swiss browns, trufflemascarpone

Ricotta Ravioli

lemon, thyme, date, buttered almonds

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