
BUCKET LIST PREMIUM MENU

Morning Tea

Seasonal fresh fruit platter

Petit croissant w bacon, avocado, lettuce & tomato or chocolate ganache & berry crumb

Sashimi platter

Bay of Islands oysters w mignonette, bloody Mary shooter & burnt ginger butter

Market fish tartare w avocado, chive creme fiche & crostini

Lunch Canapés & Tapas

Gin cured Ora King salmon, tonic cucumber, lavosh

New Zealand scallops, chilli mango gel, black pudding soil

Te Mana lamb rack, minted pea crush, pistachio crumb, pomegranate molasses

Clevedon Valley buffalo mozzarella caprese spoons

Venison carpaccio, beetroot textures, orange zest, pecan

Crayfish, truffle cauliflower, prosciutto

Paua fritters, citrus mayonnaise, crispy shallots

Sweet Treats

Petit waffle cones & cointreau chocolate mousse

Lemon meringue tartlets

Pina colada spoons