

Moet Menu

Week One

Raw Bar

Local oysters (3) in shallot red wine vinaigrette with charred lemon DF, GF \$19

Snapper ceviche with lime, coconut cream, cayenne, red chard and pomegranate seeds DF, GF \$19

Torched Big Glory Bay salmon sashimi, wakame seaweed and sesame seed salad with ponzu dressing DF, GF \$19

Platters

Tapa plate - bresaola, Hungarian salami, Spanish chorizo, green olives, grilled artichoke hearts, kumara crisps, beetroot hummus, with assorted crackers and sourdough (serves 4) \$45

New Zealand cheeseboard - Danish blue, creamy brie, aged cheddar, quince, grapes with assorted crackers and sourdough (serves 4) \$50

Seafood platter - fresh local oysters, prawns, snapper ceviche, cured Big Glory Bay salmon, scallops, and kingfish sashimi, served with charred lemon and champagne vinaigrette (serves 6) \$110

Plated Dishes

Clevedon buffalo curd, heirloom tomato and basil salad with salsa verde V, GF \$24

Chicken liver parfait with cracked black pepper, honey comb, and toasted brioche \$24

A pillow of puff pastry with sautéed wild mushroom medley, asparagus, chive lemon beurre blanc V \$24

Big Glory Bay salmon with charred miso baby eggplant, kohlrabi, asparagus, and extra virgin olive oil GF \$26

Fresh market fish with lemon caviar, air dried cherry heirloom tomato, pickled cucumber, witloof, herb salad and white balsamic dressing DF, GF \$26

Eye fillet with white onion puree, pickled shiitake mushrooms, air dried tomato and sauce Choron GF \$28

Moet Menu

Week Two

Raw Bar

Local oysters (3) in shallot red wine vinaigrette with charred lemon DF, GF	\$19
Snapper ceviche with lime, coconut cream, cayenne, red chard and pomegranate seeds DF, GF	\$19
Torched Big Glory Bay salmon sashimi, wakame seaweed and sesame seed salad with ponzu dressing DF, GF	\$19

Platters

Tapa plate - bresaola, Hungarian salami, Spanish chorizo, green olives, grilled artichoke hearts, kumara crisps, beetroot hummus, with assorted crackers and sourdough (serves 4)	\$45
New Zealand cheeseboard - Danish blue, creamy brie, aged cheddar, quince, grapes with assorted crackers and sourdough (serves 4)	\$50
Seafood platter - fresh local oysters, prawns, snapper ceviche, cured Big Glory Bay salmon, scallops, and kingfish sashimi, served with charred lemon and champagne vinaigrette (serves 6)	\$110

Plated Dishes

Clevedon buffalo curd, heirloom tomato and basil salad with salsa verde V, GF	\$24
Eye fillet carpaccio with celeriac and apple remoulade, petit herbs and whole grain mustard dressing GF	\$24
Asparagus and preserved lemon Israeli cous cous, with raw cauliflower and crumbled Greek style feta V	\$24
Free-range chicken breast with warm jersey benne potato salad, creamed cauliflower and black garlic	\$26
Big Glory Bay salmon with charred miso baby eggplant, kohlrabi, asparagus, and extra virgin olive oil GF	\$26
Te Mana lamb rack with potato gnocchi, summer peas, iceberg, sweet roasted shallots and kale crisps	\$28

Beverage Menu

	Glass	Bottle
Beer		
Heineken		\$9
Heineken Light		\$9
Heineken 0.0		\$8
Monteith's Crushed Apple Cider		\$9
Rekorderlig Strawberry-Lime Cider		\$10
Champagne		
Moët & Chandon Impérial	\$22	\$125
Moët & Chandon Impérial Mini		\$28
Moët & Chandon Impérial Rosé Mini		\$35
Moët & Chandon Ice Impérial		\$145
Moët & Chandon Impérial Rosé		\$160
Moët & Chandon Ice Impérial Rosé	\$30	\$165
Moët & Chandon Grand Vintage 2012		\$185
White Wine		
Babich Black Label Marlborough Sauvignon Blanc	\$13	\$60
Babich Black Label Pinot Gris	\$13	\$60
Babich Black Label Hawke's Bay Chardonnay	\$16	\$75
Babich Black Label Marlborough Pinot Noir Rosé	\$16	\$75
Red Wine		
Babich Black Label Marlborough Pinot Noir	\$16	\$75
Babich Winemakers' Reserve Hawke's Bay Syrah	\$18	\$85
Babich Irongate Cabernet Merlot Franc	\$18	\$85
Non-Alcoholics		
Pump Water 750mL		\$5
Coca Cola		\$5
Coca Cola No Sugar		\$5

Sprite	\$5
Voyage Water – Sparkling 500mL	\$6
Schweppes – Ginger Beer	\$5
Schweppes – Lemon, Lime & Bitters	\$5
Most Juice	\$5