



Sample Menu

Brought to you by Eleonora, cooking for good health the natural way.

Pre

Cured salmon with mustard glaze on marinated cucumber

Porcini mushroom and shallot tart

Cloudy bay clams steamed, with lemon tapenade

Entrees

*Monkfish ceviche marinated in a pineapple chili salsa
with crispy amaranth and coriander snow*

*Smoked venison on caramelized chicory, blood orange
served with pomegranate dressing*

Velouté of parsnip and nasturtium with chicken confit

Enjoy looking at your sample menu, let us know what you think!



Main courses

Duck breast on beetroot and strawberry risotto, spiced jus and savoy cabbage

*Rack of lamb with lavender salt, mashed pumpkin, roasted leek, potato crumbs
and a reduction of port wine*

*Groper steamed on vanilla infused kumara and edamame on a coconut ginger and
fennel sauce*

Cheese

Kaikoura artist cheese with fir tree seedling honey, plumbs and lavash bread

Desserts

Crème brulee with boysenberries, cinnamon crumble and hazelnut ice cream

Frozen coconut pumpkin cheese cake with passion fruit jelly and oat cookie crust

Dark chocolate sorbet with fleur de salt, caramelized pears and rose espuma

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