

Into the Great Unknown



Celebrity Chef: Mr Nigel Marriage

Friday _____ 2007. 7.00pm – Midnight

Amuse Bouche

*Gruyere Cheese Gougeres
New Zealand Scallops with ginger butter*

Degustation Dinner

Vine Tomato Consommé

served with vegetables pearls and garden basil tenderly nurtured by the lake edge

Asparagus spears

served with poached organic free range bantam eggs served with a truffle vinaigrette

Breast of Corn fed Chicken

Served with Imam Byaldi, and Pomegranate couscous

Summer Fruits

Gratin of summer fruits served with blueberry sorbet and vanilla ice-cream

Cheese: Kapiti Ramara, Italian Gorgonzola

Specially selected wines from the Owners Cellar