

MENU FOR THE WHOLE TABLE  
ORDERED 24HRS IN ADVANCE

## Signature Menu

**Slow salt-cured Ora King Salmon**  
fennel and coriander seeds, red pepper escabeche  
smoked cream cheese, Juponica garden herbs

**Creole Style “Blackened” Tuna**  
tomato salsa, avocado, lime, whitebait chips

**Venison Carpaccio**  
mustard leaves, lemon, balsamic, crouton  
V.O. edam, ribberries, saurbeet

**Beef Auckland**  
Angus tenderloin baked in puff pastry with paté,  
mushroom duxelle and herb pancakes. Served  
with braised onions, celeriac and bordelaise sauce

**Valrhona Chocolate Tart “Riche”**  
manjari chocolate, forest berry sorbet

**5 courses 100**

**Wine match 65**

## “The Whole Package”

**A glass of Veuve Clicquot**

**5 course signature menu**

**Wine match**

**Coffee and Petit Fours**

# Seafood Platters

## For sharing

<b>Twelve Fresh Oysters</b>	POA
-Natural, Forvm Chardonnay vinegar -Crisp Batter, aioli, furikake sprinkle	
<b>Sashimi</b> of premium local seafood, shoyu, wasabi, pickled ginger, sushi rice	46
<b>Char-Grilled Marinated Baby Octopus</b> capsicum – lemon – chick peas	46
<b>Spiced Calamari</b> , peanut cucumber relish, chilli caramel, nam jim, coriander, mint	46
<b>Crumbed Scallops</b> , deep fried lemon mayo. spiced red pepper dip	56
<b>Tiger Prawns</b> , pan roasted, lemon chilli salsa, green papaya salad, mango dressing, garlic	52

### SEAFOOD TASTING FOR TWO

oysters, sashimi, calamari, salmon  
shellfish soup, prawns  
scallops, john dory, spanner crab, baby octopus

\$120 pp

ADD HALF A GRILLED CRAYFISH

\$60 pp

## Bread

**Sails Focaccia**, smoked cream cheese,  
Goose Creek extra virgin olive oil, vinegar

**Toasted Focaccia**, garlic, fresh herbs

**VEGETARIAN MENU AVAILABLE.**

## Starters

### **Fresh Clevedon Oysters**

-Natural, Forvm Chardonnay vinegar

-Crisp Batter, aioli, furikake sprinkle

**Six** POA  
**Twelve** POA

**Sashimi** of premium local seafood, 24  
shoyu, wasabi, pickled ginger, sushi rice

**Spiced Calamari**, peanut cucumber relish, 24  
chilli caramel, nam jim, coriander, mint

**Crumbed Scallops**, 28  
deep fried, lemon mayo. spiced red pepper dip

**Slow salt-cured Ora King Salmon** 24  
fennel and coriander seeds, red pepper escabeche,  
smoked cream cheese, Juponica garden herbs

**Venison Carpaccio** 24  
mustard leaves, lemon, balsamic, crouton  
V.O. edam, ribberries, saurbeet

**Creole Style “Blackened” Tuna** 24  
tomato salsa, avocado, lime, whitebait chips

**Char-Grilled Marinated Baby Octopus** 23  
capsicum – lemon – chick peas

**Tiger Prawns**, pan roasted, lemon chilli 26  
salsa, green papaya salad, mango dressing, garlic

## Soups

**Crayfish, Lime and Coconut Bisque** 26

served with prawns, julienne and Ricard

### **Yellow Gazpacho**

Chatham Island scampi, cucumber, tomato 26  
olive oil crouton

**PLEASE INFORM YOUR WAITER IF YOU  
HAVE ANY FOOD OR TIME RESTRICTIONS**

**ONE BILL PER TABLE**

## **Main Courses**

**Catch of the day** 42

**John Dory**, green risotto, spanner crab 44  
salad vierge, foraged leaves

**Long Line Terakihi**, beer battered, 37  
fries, tartare, lemon, Sails ketchup

**Hawkes Bay Lamb Rump**, 42  
spinach, apricots, pine nuts, red wine sauce  
aubergine, minted peas

**New Zealand Crayfish** POA  
(subject to availability)

**Aged Wakanui Scotch** 48  
dauphinoise potatoes, smoked marrow, parsley,  
bordelaise sauce, vegetable tian

**Beef Auckland** 48  
Angus tenderloin baked in puff pastry with paté,  
mushroom duxelle and herb pancakes, served with  
braised onions, celeriac and bordelaise sauce

**Gameford Lodge Duck** 44  
roasted breast, confit of leg, baked plumcots  
kumara mash, salmis sauce

**Sides** 10

**Dauphinoise Potatoes**

**Roasted Cauliflower**, brown butter  
lemon, almonds, parsley

**Broccolini**, golden raisin, almond butter

**Fries**, truffle oil, parmesan

**Salad**, mixed leaves, pear, walnut

**Beetroot**, feta, hazelnut, cress

## **Cheese**

With homemade flatbread crackers, rye biscuits,  
quince, smoked honey and muscatel grapes

### **New Zealand's finest**

**Evansdale, Smoke Brie, Nelson**

A light creamy brie, smoked with Manuka

**Mt Eliza, Farmhouse Cheddar "RAW", Katikati**

A full earthy, rustic cheddar with light sweet notes

**Mahoe Very Old Edam, Keri Keri**

Primadonna type, mild and fruity in flavour

**Opiki Ma, Goat's Cheese, Palmerston North**

3 week old, soft white rind cheese, velvety texture

**Tinui Blue, Sheep's Milk, Masterton**

A delicate yet intense balance of sweet and salt

### **World Cheese**

**Queso Manchego, Spain.**

Hardened sheep's cheese with nutty, caramel notes

**Brie de Meaux, Unpasteurised, France**

The king of world brie, rich, earthy and creamy

**Shropshire Blue, England**

A deep creamy blue with a well-balanced, salty tang

## **Tallegio, Italy**

A light soft and creamy young red rind

One	19
Two	29
Three	39
Platter	50

# **Desserts**

16

## **Rum Baba,**

whipped cream, plum purée, pumpkin seed müsli

## **Sorbets & Ice Creams,**

sugar coated pumpkin seeds,  
caramelized white chocolate

## **Pavlova,**

passion fruit curd, whipped cream

## **Sails Donuts,** salted caramel sauce

apples, rum and cranberry ice cream

## **Crème Brulee “Duo”**

vanilla, liquorice, mango sorbet, caramelised  
white chocolate crumbs, brandy snaps

## **Valrhona Chocolate Tart “Riche”**

manjari chocolate, forest berry sorbet

## **Petit Fours**

a selection of delicate pastry delights

# **Dessert Wines**

Saint Clair Reserve Noble Riesling 2013		56
Marlborough, NZ		13
	<b>Glass 90ml</b>	
Passage Rock Late Harvest Cabernet 2016		64
Waiheke Island, NZ		15
	<b>Glass 90ml</b>	
Chateau Villafranche Sauternes 2014		68
Bordeaux, France		16
	<b>Glass 90ml</b>	
Valdespino El Candado Pedro Ximenez		68
Jerez, Spain		16
	<b>Glass 90ml</b>	
De Bortoli Noble One 2014 (Semillon)		86
NSW, Australia		20
	<b>Glass 90ml</b>	