



Zane Grey's

Restaurant and Bar



Gold Menu – starting at \$120 pp

Starters

6 Bay of Islands Green Lipped Mussels

with fresh baked sourdough bread (gfa)

either white wine-herb velouté (nf) OR curry coconut sauce (df)

Panko Fried Goat Cheese Salad

with mandarin segments, edamame, mixed greens,

candied beets, fried shallots, and caramelised walnuts (gf, nfa)

Char Grilled Pork Belly

with apple and saffron purée, marinated chickpea salsa,

pickled grapes and sherry jus (dfa, gf, nf)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives

and basil oil (gf, dfa, nf, v)

Fish of the Bay

with creamy pea purée, roasted fennel,

gourmet potatoes and saffron velouté (gf, dfa, nf)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum,

corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla custard, and hokey pokey ice cream

Dark Chocolate Mud Cake

with rhubarb compote, strawberry coulis and forest berry sorbet (nf, df, v)

Trio of Ice Cream

vanilla, chocolate and strawberry with whipped cream and wafer

*Menu and pricing are subject to change with seasonal availability

**Guests can bring their own cake for a small fee



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Silver Menu – starting at \$110 pp

Starters

Panko Fried Goat Cheese Salad

with mandarin segments, edamame, mixed greens, candied beets, fried shallots, and caramelised walnuts (gf, nfa)

Char Grilled Pork Belly

with apple and saffron purée, marinated chickpea salsa, pickled grapes and sherry jus (dfa, gf, nf)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives and basil oil (gf, dfa, nf, v)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum, corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla infused anglaise, and hokey pokey ice cream

Dark Chocolate Mud Cake

with blueberry compote and cookies & cream ice cream (nf, dfa, veg)

gfa = gluten free available, gf = gluten free*, nfa = nut free available, nf = nut free*,

df = dairy free*, dfa = dairy free available, v = vegetarian, veg = vegan available*

*Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.

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Zane Grey's

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Bronze Menu – starting at \$104 pp

Starters

Seafood Chowder

seafood medley with leek, potatoes, bacon and toasted bread (gfa, nf)

Salt & Pepper Calamari

with Sweet Chilli Mayonnaise, Kerikeri Lemons & House Salad
with Honey Mustard Dressing (gf, nf, dfa)

Mains

Apricot Arancini

with pumpkin purée, sundried tomatoes, sautéed peas, black olives
and basil oil (gf, dfa, nf, v)

Grilled Chicken Breast

with char sui marinate, braised red quinoa, steamed pak choi, red capsicum,
corn & coconut purée and sherry jus (gf, dfa, nf)

Desserts

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla infused anglaise, and hokey pokey ice cream

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