



Zane Grey's

Restaurant and Bar



Gold Menu – starting at \$120 pp

Starters

Paroa Bay Oysters

Oysters with Champagne Mignonette and Kerikeri Lemons (nf, df, gf)

Slow Cooked Pork Belly

with Spanish chorizo, apple-celery salad, pickled red cabbage and cider jus (dfa, gf, nf)

French Goat Cheese Salad

with leafy greens, roasted peach, candied walnuts and port wine glaze (nfa, gf)

Mains

Butternut Squash Risotto

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

Fish of the Bay

with sepia ink pearl barley, braised fennel, roasted cherry tomatoes and courgette (dfa, nf)

Slow Braised Beef Brisket*

with creamy mashed potatoes, roasted baby carrots, Silverbeet and red wine jus (gf, nf, dfa)

Desserts

Tiramisu

with mascarpone mousse, coffee jelly, lady finger sponge & mochaccino ice cream (nf)

Dark Chocolate Mud Cake

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

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

French Goat Cheese Salad

with leafy greens, roasted peach, candied walnuts and port wine glaze (nfa, gf)

Slow Cooked Pork Belly

with Spanish chorizo, apple-celery salad, pickled red cabbage and cider jus (dfa, gf, nf)

Mains

Butternut Squash Risotto

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

Harissa Marinated Chicken Breast

with Moroccan couscous, roasted capsicum and mint yoghurt (dfa, nfa)

Desserts

Tropical Coconut Mousse

with milk chocolate, spicy pineapple salad and mango sorbet (nf)

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

Butternut Squash Risotto

with roasted root vegetables and pine nuts (nfa, df, gf, veg)

Harissa Marinated Chicken Breast

with Moroccan couscous, roasted capsicum and mint yoghurt (dfa, nfa)

Desserts

Tropical Coconut Mousse

with milk chocolate, spicy pineapple salad and mango sorbet (nf)

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