



Zane Grey's

Restaurant and Bar



Gold Menu – starting at \$115 pp

Starters

Paroa Bay Oysters

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

Slow braised Pork Belly

with Peas, roasted Parsnip and Black Pudding (gf, nf, dfa)

Asian Noodle Salad

with Rice Noodles, Pickled Ginger, Crispy Fried Tofu, Shallots, Mung Beans, Peanuts, Soy and Sesame Dressing (df, gf, nfa, v, veg)

Mains

Saffron Risotto

with Seared Peruvian Scallops, Roasted Pine Nuts, Parmesan, and Preserved Lemon (nfa, dfa, gf, veg)

Fish of the Bay

with Quinoa Salad, Courgette, Spring Onion and Watercress Pesto (gf, nfa)

Slow Braised Lamb Shank

with Creamy Mashed Potatoes, Baby Carrots, Broccoli and Red Wine Jus (gf, nf, dfa)

Desserts

Coconut & Orange Blossom Panna Cotta

with poached Black Doris Plums & Sorbet (v)

Dark Chocolate Mud Cake

with Forest Berry Compote and white Chocolate & Raspberry Ice Cream (v, 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 \$105 pp

Starters

Seafood Chowder

with Leek, Potatoes, Bacon & Crispy Roasted Sourdough Bread (nf, gfa)

Slow Cooked Pork Belly

with Peas, roasted Parsnip and Black Pudding (gf, nf, dfa)

Mains

Saffron Risotto

with Seared Peruvian Scallops, Roasted Pine Nuts, Parmesan,
and Preserved Lemon (nfa, dfa, gf, veg)

Free-Range Chicken Breast

with Kumara, Charred Baby Corn and Pico de Gallo Salsa (gf, nf, dfa)

Desserts

Coconut & Orange Blossom Panna Cotta

with poached Black Doris Plums & Sorbet (v)

Dark Chocolate Mud Cake

with Forest Berry Compote and white Chocolate & Raspberry Ice Cream (v, veg a)

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Bronze Menu – starting at \$95 pp

Starters

Seafood Chowder

with Leek, Potatoes, Bacon & Crispy Roasted Sourdough Bread (nf, gfa)

Salt & Pepper Calamari

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

Mains

Free-Range Chicken Breast

with Kumara, Charred Baby Corn and Pico de Gallo Salsa (gf, nf, dfa)

Beer Battered Fish & Chips

with Tartar Sauce, Local Lemons & Fresh Green Garden Salad (dfa, nf)

Desserts

Coconut & Orange Blossom Panna Cotta

with poached Black Doris Plums & Sorbet (v)

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