



## The Chalet

Mini ciabatta roll with truffle herb butter

### Starter

**Fresh Matakana Oysters Bar - Choose from 3**

**12**

Fresh shucked a la natural, burnt lemon, champagne and shallot vinegar and sour dough

Pohutukawa smoked and grilled with lemon and red pepper remoulade

Battered, crispy nori, daikon, ponzu dipping sauce

**Duck Liver Parfait - port wine glazed prunes, granny smith apple and pear slaw, crostini**

**15**

### Follow

**Grilled Halloumi - heirloom tomato tartare, aubergine caviar, caper berry, lemon, mint snow**

**15**

**Cloudy Bay Clam Chowder - grilled garlic ciabatta bread**

**15**

**Crispy Pork Belly Salad - chilli, coriander, Asian slaw and caramel glaze**

**18**

**Bavette of Wagyu Beef - grilled wagyu beef, baby cress, crostini, chimichurri dressing,  
Parmigiana Reggiano**

**22**

**Moules Marinere - steamed green lipped NZ mussels, champagne, candied garlic,  
shallot and cream, warmed baguette**

**Small 16 | Large 25**

## Main

|  |           |
|--|-----------|
| <b>Green Street</b> - broccolini, green beans, silverbeet, organic faro, cashew butter, sumac & toasted seeds            | <b>22</b> |
| Add Chicken 8   Add Salmon 8   |           |
| <b>Roasted Chicken Breast</b> - porcini dusted mushroom cannelloni, heirloom tomato confit, Spinach, Parmigiano Reggiano | <b>31</b> |
| <b>Rack of Lamb</b> - candy ginger and carrot puree, beetroot relish, green herb coulis                                  | <b>37</b> |
| <b>Pohutukawa Smoked Beef Short Rib</b> - pommes puree, black garlic, watercress   | <b>32</b> |
| <b>Fish Of The Day</b> - ever changing see you waiter for today's special  | <b>26</b> |
| <b>Grilled Scampi Linguini</b> - tomato compote, crustacea oil, crispy herbs   | <b>29</b> |

## Dessert

|   |           |
|---|-----------|
| <b>Pie Ala Mode</b> - freshly baked, served hot with vanilla bean ice cream             | <b>12</b> |
| <b>Bitter Chocolate Tart</b> - raspberry compote, double cream                          | <b>15</b> |
| <b>Eton Mess</b> - meringue, red berry and champagne compote, vanilla mascarpone mousse | <b>15</b> |
| <b>Snowplanet Snowbomb</b> - flamed honey nougat parfait, sour cherry, burnt coconut    | <b>15</b> |

## To Finish

|   |           |
|---|-----------|
| <b>Local award winning Puhoi Valley Cheese Selection</b>                          |           |
| <b>100g Triple Cream Brie</b> - fresh strawberries and mint                       |           |
| <b>100g Creamy Kawau Blue</b> - Ahuroa valley honey comb, local harvested walnuts |           |
| <b>100g 5 year old Aged Cheddar</b> - fig chutney & spiced quince                 |           |
| <b>Individual</b>   | <b>14</b> |
| <b>Platter of all three</b>   | <b>35</b> |

## Sides

|                         |          |
|-------------------------|----------|
| <b>Side Salad</b>       | <b>5</b> |
| <b>Roasted Potatoes</b> | <b>6</b> |