

Waiheke Island Yacht Club

1st Course

- Pacific style fish ceviche, wasabi sorbet, cucumber, lime & coriander.
- Heirloom gazpacho salad, mozzarella, green zebra granita, sourdough & basil.
- Hawkes bay cervena 'Tartare', oyster, radish & fresh horseradish.
- Lobster tail, lardo, velvet lemon, fresh peas & pea tendrils.

2nd Course

- Mt Cook alpine salmon, eggplant, coconut, rocket emulsion & roe.
- Smoked duck breast, liver parfait, pickled plum, hazelnuts & brown butter.
- Free range pork, abalone, braised potato, pickled daikon & watercress.
- Zucchini flowers, gorgonzola, cherries, almonds & pomegranate.

3rd Course

- Silere Merino lamb rack, charcoal, olive, parsley & feta.
- Line caught Leigh fish, clams, saffron emulsion, vanilla & cauliflower.
- Sliver Fern Farms eye fillet, mushrooms au gratin, dashi & miso.
- Hens egg, sweet corn, shitake consommé, truffle, morels & shallots.

4th course

- Valrohna 'Crunchie Bar', honeycomb, mandarin & manuka honey
- Coconut fromage, stonefruit, coconut sorbet & apricot crackling
- Heilala Vanilla parfait, rose water, strawberry sorbet, berries & figs
- 'Tropical fruit salad', lemon verbena curd, liquorice, lychee & pineapple

Waiheke Island Yacht Club lunch menu

- Mixed olives.
- Soy glazed nuts & nori.
Bread selection with XVO, Anchor butter & beurre noisette.

- Raw Bar
 - Beijoel - Washington
 - Kumimoto - Canada
 - Kusshi - Maine
 - Clevedon – Coromandel
 - Oysters served natural with a choice of
 - Wasabi & lime, chardonnay vinegar & lemon or soy, mirin & yuzu.
 - Clams but not confirmed.

- Charcuttiere, Selection of local and imported cured meats & sausage with sour dough bread, pickles & mustards.

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- Heirloom gazpacho salad, mozzarella, green zebra granita, sourdough & basil.
- Mt Cook alpine salmon, eggplant, coconut, rocket emulsion & roe.
- Smoked duck breast, liver parfait, pickled plum, hazelnuts & brown butter.
- Zucchini flowers, gorgonzola, cherries, almonds & pomegranate.
- Hawkes bay cervena 'Tartare', oyster, radish & fresh horseradish.
- Cured beef tri tip, salsa verde & pickles.

- Valrohna 'Crunchie Bar', honeycomb, mandarin, and manuka honey.
- Coconut fromage, verjus peaches, nectarine, apricot crackling.
- Valhalla vanilla parfait, strawberry, rose water, berries and fiejoa.
- 'Tropical Fruit Salad', lemon verbena curd, pineapple licorice & lychee.
- Selection of local cheeses.

Mixed olives
Soy glazed nuts & nori
Bread selection with XVO, Anchor butter & beurre noisette

Raw Bar

Beijoel - Washington
Kumimoto - Canada
Kusshi - Maine
Clevedon – Coromandel

Clams – Cloudy bay – Marlborough

Charcuterie

Selection of local and imported cured meats & sausage with sour dough bread, pickles & mustards

- For 2
- For 4