



# SAMPLE MENU

## FOR THE PRIVATE CHEF OPTION FOR TWO

Either trust our chef to create a menu for you or let us know your likes and dislikes and we'll tailor the meal just for you.

All dietaries can be catered for.

## AMUSE BOUCHE

Stuffed zucchini flower with basil pesto

## STARTER

Tuna carpaccio, borage flowers, radish, pickled cucumber, wasabi, aoli

## MAIN

South Island lamb  
Charred eggplant puree, heirloom tomatoes, snow peas

## SIDES

Roasted garlic potatoes  
Crystal gardens mixed leaves

## DESSERT

Dark chocolate mousse, Central Otago stone fruit, pistachio crumb

## WINE

Central Otago, Mondillo pinot noir

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\*Optional extra, Champagne and Bluff oysters.

“Best meal we’ve ever eaten, hands down”  
Tony & Shelley Burke

