

OAMARU CREEK BED AND BREAKFAST - MENU SUMMER '05 -'06

MUSSEL SPINACH AND SWEETCORN FRITTERS WITH GARLIC AIOLI AND CHIVES.

MARINATED FILLET OF PRIME NZ BEEF ROASTED MEDIUM-RARE
SERVED WITH A TARRAGON CABERNET JUS
ACCOMPANIED BY...POTATO DAUPHINOISE AND FRESH GREENS
FROM OUR GARDEN

BAKED RHUBARB AND BERRY TART WITH MASCAPONE

OVEN ROASTED RED CAPSICUM FILLED WITH TOMATO, FETA & SPINACH.

SOUTH ISLAND SALMON FILLET ON A BED OF GREEN HERB RISOTTO
SERVED WITH HOLLANDAISE SAUCE AND FRESH STEAMED GREENS

TO FOLLOW...

CREME CARAMELS WITH CITRUS AND PEACH SCHNAPPS COMPOTE

SAUTEED CHICKEN LIVERS IN A CREAMY MASALA SAUCE ON TAGLIATELLE

ROSEMARY CRUSTED LAMB RACK SERVED WITH BLACK PLUM AND GINGER
RELISH, HONEY BAKED KUMARA, GARDEN FRESH BROCCOLI

BREAD AND BUTTER PUDDING WITH WHISKEY SAUCE

TIGER PRAWNS WITH MANGO SALSA ON SALAD GREENS

FETA, SPINACH, RED PEPPER AND SUN-DRIED TOMATO FILO PARCELS
WITH WHITESTONE BLUE CHEESE SAUCE

WITH BAKED LEMON CUSTARD TART

FOLLOWED BY COMPLIMENTARY FRESH ORGANIC ESPRESSO, HERBAL OR TRADITIONAL TEAS

(ALL MEALS PREPARED BY OUR 'IN HOUSE' CHEF FROM ORGANIC OR LOCALLY GROWN PRODUCE)
PLEASE ADVISE IF YOU WISH TO ORDER FROM THIS MENU SELECTION (48HOURS NOTICE REQUIRED)

MENU CHARGES - ENTREE` AND MAIN OR MAIN AND DESSERT \$35PER PERSON
OR ENTREE` MAIN & DESSERT \$45.00 PER PERSON

OUR NZ WINE SELECTION: JAY TO COMPLETE.....