



THE REDWOODS
TREEHOUSE

Fine Dining Menu Option One

\$135 + GST per person

Cocktail

Petit chicken, mint, micro green and pine nut sandwiches

Steamed Peking duck crepe rolled with cucumber, spring onion and hoi sin

Moroccan rubbed lamb on skewer with cucumber ribbon and tzatziki to dip

Starter

Salmon tartare on an apple and lemon flavoured slaw with a micro herb salad

Main

New Zealand rack of lamb served with ratatouille and salad of green beans

Steamed fillet of snapper, ginger, chilli and a Vietnamese vinaigrette with crisp gourmet potatoes in rosemary and sea salt

Vegetarian option:

Risotto with baby spinach, mascarpone, and grilled porcini mushrooms

All meals served with a salad of greens

Plated dessert

Panna cotta with rhubarb granite and hazelnut biscotti

Or

Table platters of petit fours and a selection of New Zealand cheeses served with lavosh and quince paste



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Fine Dining Menu Option Two

\$135 + GST per person

Cocktail

Rare roast beef on a chive Yorkshire pudding with horseradish cream
Cucumber cups topped with hot smoked salmon and wasabi crème fraiche
Prawns in Singapore chilli sauce with melon ball on spoon

Starter

Fresh Clevedon buffalo mozzarella, figs, pistachios, and cress

Main

Eye fillet of beef with wild mushrooms and a garlic and herb mash
Seared salmon, lemon confit, spring vegetables and crushed potato

Vegetarian option:

Risotto with baby spinach, mascarpone, and grilled porcini mushrooms

All meals served with a salad of greens

Plated dessert

Panna cotta with rhubarb granite and hazelnut biscotti

Or

Table platters of petit fours and a selection of New Zealand
cheeses served with lavosh and quince paste



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Fine Dining Menu Option Three

\$135 + GST per person

Cocktail

Petit chicken, mint, micro green and pine nut sandwiches

Prawns with chilli mojo - (fresh garlic, chilli, parsley and lime sauce)

Moroccan rubbed lamb on skewer with cucumber ribbon and tzatziki to dip

Starter

Snapper ceviche with a fresh mango and coconut salsa

Main

Crispy roast duck in sweet spices mandarin puree and kumara mash

Char-grilled tuna on white-bean salad with black-olive salsa

Vegetarian option:

Risotto with baby spinach, mascarpone, and grilled porcini mushrooms

All meals served with a salad of greens

Plated desert

Chocolate grand marnier cake, poached pear, orange crème and dust

Or

Table platters of petit fours and a selection of New Zealand
cheeses served with lavosh and quince paste



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Fine Dining Menu Option Four

\$135 + GST per person

Cocktail

Prawns with chilli mojo - (fresh garlic, chilli, parsley and lime sauce)

Trio of tartlets: Lamb, crisp eggplant and babaganoush; Mozzarella, cherry tomato and basil (v); Fennel and dill tzatziki with scallops

Rare roast beef on a chive Yorkshire pudding with horseradish cream

Starter

Salmon tartare on an apple and lemon flavoured slaw with a micro herb salad

Main

Corn fed free range chicken salad with nuoc cham

Butterflied lamb on white bean puree with slow roasted tomatoes

Vegetarian option:

Risotto with baby spinach, mascarpone, and grilled porcini mushrooms

All meals served with a salad of greens

Plated desert

White chocolate mousse, raspberries and coconut shortbread

Or

Table platters of petit fours and a selection of New Zealand cheeses served with lavosh and quince paste