



ORONGO BAY HOMESTEAD

Sample Menu
Created especially for your group

To begin

Today's haul of Orongo Bay oysters natural / Blue cheese and leek frittata

Recommended: Champagne or Méthode Champenoise

Entrée

Aromatic roasted pumpkin soup with garlic & ginger prawns / salmon caviar cream

*Recommended: Del Duc, limited bottling 30-year-old Amontillado by Gonzales Byass
Or Chardonnay (Mount Beautiful – Canterbury, or Bogle – California)*

Main course

Northland lamb rack massaged with garden herbs

Seasonal vegetables and sautéed garden kale
Light smoky meat jus infused with red berries
Served medium rare

Recommended: our house Delta Pinot Noir or a more special bottle of Pinot Noir from the cellar

To finish

Blue by Night

The Homestead's special treatment of creamy blue cheese with artisan crackers

Recommended: Autumn Harvest Te Kauwhata sherry, Port or Cognac

Pasquale Limoncello as a digestif with our compliments

Other wines available by the bottle or by the glass as shown on our blackboard

Your hosts Chris Swannell and Michael Hooper