



Eagles Nest

Personal Chefs and Catering

Our Chef can spoil you for the evening with a specially designed menu of your choice featuring such great New Zealand ingredients as Freshly caught local fish, Venison, Duck, Crayfish (lobster) This can be cooked beautifully on the Barbecue whilst you enjoy the breathtaking views of the Bay of Islands, or your Chef can create an intimate dinner party in your own private villa featuring the finest of New Zealand cuisine with award winning New Zealand wines to match. Al fresco poolside luncheons, cocktail parties and gourmet breakfast can also be arranged on request. We recommend that you book your chef in advance, to avoid disappointment. Please find sample menus attached;

Two course menu selection	NZD	\$95	including GST per person
Three course menu selection	NZD	\$155	including GST per person
Four course menu selection	NZD	\$195	including GST per person
Gourmet Barbeque menu selection	NZD	\$155	including GST per person
Gourmet Breakfast	NZD	\$65	Including GST per person
Gourmet Picnic Hamper	NZD	\$65	Including GST per person
Personal Chef*	NZD	\$65	including GST per hour
Additional Waiting Staff**	NZD	\$25	Including GST per hour

Chefs generally require 1 hour per course and we would allow 2 hours for a gourmet barbeque. There is a minimum two course menu requirement for chef services.

*We require 24 hours notice to arrange our personal chefs and individualized menus.

**Parties of 6 or more require an additional waiting staff member

Please find menu, barbeque and picnic hamper selections following.



Oyster Menu Selections

Oysters Au Natural



**Oysters
with a Champagne Vinegar Mignonette**



**Oysters
with a Spicy Chilli Salsa**



**Oyster White Rum Shooter
With Melon Salsa**



**Oysters Kilpatrick
Grilled with Bacon, Cheddar, Worcestershire Sauce**



**Oysters
With a Apple Mignonette**



Oyster Tasting Plate



Entrée Menu Selections

Caprice Salad
Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Aged Balsamic Vinaigrette



Marinated Lamb & Feta
With Roasted Capsicum
On Crostini



Blackened Salmon tart
With Mango salsa



Spicy Tiger Prawns
With Citrus & Rocket Salad
&
Dressed with Chilli infused Avocado Oil



Spice Crusted Tuna on a Micro salad
with Lemon infused Avocado oil and Toasted capers



Seasonal Fruit, Blue Cheese & Prosciutto Salad



Thai Prawn cakes
With Spicy Carrot Salad



Tuna three ways
Sushi, Sesame crusted, Carpaccio



Miso Crusted Seared Scallops
With pickled Ginger & Micro Salad



Mains Menu

Seafood Selections

Pan Seared Snapper & Scallops
With Potato Puree, Crispy Leek and Herb Buerre Blanc



Oven Roasted Hapuka
Roast Vegetables, Saffron Broth and Croutons



Medley of Scallops, Prawns and pan seared Market fish
with home made Fettuccine on a lite red curry sauce



Poached Salmon
With Prawn Risotto, & Roasted Artichoke



Pan Seared Snapper
With Mango Ravioli & a Mild Five chilli salad



Sesame Seared Tuna
With Lentil, Zucchini, & Tomato



Crayfish (Lobster) Available at Market Prices



Main Menu

Meat & Vegetarian Selections

**Chicken Parcels filed with basil, tomato & Bocconcini
With Roasted Baby Gourmet potato & fresh roasted Vegetables**



**Fillet Mignon
Served with Portobello mushroom, Pomme Anna
& Roasted garlic and Red Wine Jus**



**Homemade Fettuccine
With Wild Mushrooms (V)**



**Homemade Fettuccine
with Walnuts, Zucchini Ribbons and Pecorino Romano (V)**



**Duck Breast en Prosciutto
With roast Vegetables, Baby gourmet potato and an Anise Demi Glaze**



**Rack of Lamb Provencal
Served with a Roasted Eggplant, Broccoli, and Herb Cous Cous**



**Wild Venison Risotto
With roasted Capsicums**



Other Menu Options Available by prior arrangement



Dessert Selections

Apple Tarte Tatin
Served with fresh Chantilly Cream and Seasonal Fruit



Crème Brulee
Served with Biscotti



Dark Chocolate Mousse
Served with Fresh Chantilly Cream and Seasonal Fruit



Flourless Chocolate Soufflé
with Fresh Cream & Chocolate Tulle



Sorbet of Seasonal fruits
With pistachios



Champagne Jelly
with Seasonal Fruits



Mocha Tiramisu
Topped with Shaved Dark Chocolate



A Selection of Fine New Zealand Cheeses
With Fresh Seasonal Fruit



Gourmet Barbeque Selections

Gourmet Barbeque

Ciabatta

with infused Avocado oil and Dips



Plated Hors D'œuvres (Changes Daily)



Fillet Mignon

on Potato Rosti with BBQ Mushroom



Tuna skewers

On Char Grilled Egg Plant



Marinated Fish

With Mango Salsa



Grilled Scallops

with pickled Ginger and Char grilled Red Cabbage



Grilled Prawns

With Citrus and Rocket Salad



Potato Salad

With Garlic Aioli



Green salad

With Avocado, Cherry Tomato and Dressed with Lemon infused Avocado oil



Fine New Zealand Cheeses and Fresh Fruit selection

* **Gourmet barbeque includes all of the above (crayfish available upon request at market prices)**



Gourmet Barbeque Selections

Gourmet Seafood Barbeque

Plated Hors D'œuvres (Changes Daily)

Ciabatta

With infused Avocado oil and Dips

Snapper and Lemon Grass Parcels



Marinated Fish

With Mango Salsa



Grilled Scallops

With pickled Ginger and Char grilled Red Cabbage



Grilled Prawns

With Citrus and Rocket Salad



Potato Salad

With Garlic Aioli



Potato Salad

With Garlic Aioli



Green salad

With Avocado, Cherry Tomato and Dressed with Lemon infused Avocado oil



Fine New Zealand Cheeses and Fresh Fruit selection

- **Gourmet seafood barbeque includes all of the above (crayfish available upon request at market prices)**



Gourmet Barbeque Selections

Gourmet Kiwi Barbeque

Plated Hors D'œuvres (Changes Daily)



Ciabatta

with infused Avocado oil and Dips



BBQ Sausages

with smoked Tomato Relish



Lamb Back Straps

With Char Grilled Vegetables



Marinated Fish

With Mango Salsa



Fillet Mignon

on Potato Rosti with BBQ mushroom



Potato Salad

With Garlic Aioli



Green salad

With Avocado, Cherry Tomato and Dressed with Lemon infused Avocado oil



Fine New Zealand Cheeses and Fresh Fruit selection

- **Gourmet kiwi barbeque includes all of the above (crayfish available upon request at market prices)**



Hamper Menu

Freshly baked Bread Loaf (serves 3-4 people)
Freshly baked Rolls

Each Loaf or Roll packed with your selection of fillings

Choose from:

- Ham
- Roast Beef
- Smoked fish
- Lamb
- Chicken
- Smoked salmon
- Salami
- Tomato
- Cucumber
- Red Onion
- Red Pepper
- Bacon
- Egg
- Cheese
- Mixed Salad leaves
- Aioli
- Or anything else if available

Selection of 2 salads per hamper from:

Smoked Chicken & Avocado Salad

Greek salad

Italian Potato Salad with blue cheese Aioli

Feta and Bacon Salad

Smoked Fish and Chilli salad

Rice salad

Green Salad

Pineapple and Avocado salad

Fruit Salad

Selection of Fresh Fruit

Selection of New Zealand Cheese's

Spring Water, Still or sparkling
Fresh Fruit drinks

Further options by prior arrangement