

***Tour Menu Options for 2007/2008
(15 to 60 pax) - Choice to be pre arranged.***

❖ ***Warm bread basket \$5.50***

This is a great starter, Tomato, herbed and rye bread with our homemade aioli and pesto

❖ ***Chunky seafood chowder or Soup of the day \$14.50***

Our delicious chowder is made from fresh local fish (gurnard, tarakihi, and hoki), mussels, squid, shrimps and fresh vegetables, accompanied by fresh warm herbed bread; Or our freshly made Soup of the day, accompanied by fresh warm herbed bread.

❖ ***Lamb Salad and Pavlova Dessert \$28.50***

A tender lamb backstrap sautéed with kalamata olives, and served upon a bed of fresh green salad and feta.

Followed by a traditional New Zealand Pavlova, served with freshly whipped cream and garnished with fresh seasonal fruit or berries

❖ ***Fish of the day & Raspberry Sorbet Dessert \$28.50***

Depending on the catch of the day, our local fish are usually gurnard, tarakihi or lemon sole, matched with the appropriate sauce and served with french fries and a fresh green salad.

Followed by a Raspberry Sorbet dessert.

❖ ***Salmon fillet with caper beurre blanc & Bavarois Desert \$29.50***

A Fresh salmon fillet, roasted with a potato limousine galette (creamy potato cake), served with a fresh salad and drizzled in a herb dressing.

Followed with a Vanilla and Chocolate Bavarois dessert

❖ ***Taste of New Zealand Platter \$29.50***

Smoked Salmon with creamed fennel and garlic sauce; Ham on the bone accompanied with a grain mustard dip; Fish bites and homemade tartare sauce; a gourmet venison pie cooked with red wine and herbs; seasonal fruit; fresh green salad with balsamic vinegar; and a variety of warm breads.

All meals are accompanied with tea and coffee, and with prior arrangement we can also organise for wine to be served. Should you wish, our chef is always ready to create a tailored menu for groups. If you have any queries don't hesitate to either call or email us.

Menu

The Royal Albatross Centre Café Morning and Afternoon Tea (Minimum 10 pax)

❖ The Classic Devonshire tea \$ 7.50

Freshly made scones with butter, cream, and homemade jam;
pikelets with maples syrup and dusted with icing sugar;
accompanied with tea or coffee.

❖ The Café tea \$7.50

Fresh warm berry muffins, with cheese and onion scones;
accompanied with tea or coffee.

❖ The Albatross tea \$ 8.50

Fresh scones with butter, cream, and homemade jam; and a
mini bacon & egg tart, accompanied with
tea or coffee and homemade truffles.

Menu Option - \$30.00 per person

Entrée



Seafood Chowder

Our Delicious chowder is made from fresh local fish (gurnard, tarakihi and hoki), mussels, squid, shrimps and fresh vegetables.

Main



Grilled Mussels with Hot Bean Sauce

Fresh green lipped Mussels, steamed and served with a spicy hot bean sauce.

and

Imperial Sesame Fish

Fresh fish fillets broiled in a soy, fresh ginger and toasted sesame sauce.

Main meal served with bowls of rice

Dessert



Green Tea ice-cream

Refreshments

Orange Juice, tea and coffee

Menu Option - \$20.00 per person

Entrée



Chicken and Corn Soup

Main



Chicken wings with Peanut Satay

Chicken wings marinated in a sweet soy marinade served with peanut satay.

and

Beef and Broccoli Stirfry

Tender Marinated beef and lightly-steamed broccoli.

Main meal served with bowls of rice

Dessert



Green Tea ice-cream

Refreshments

Green or Chinese Tea