



paroo bay  
WINERY

## ***Private Dining and Catering***

*Let our Personal chef treat you to a truly bespoke dining experience. Bringing to you local and homegrown produce, prepared with a kiwi, pacific influence and fresh Mediterranean flavors. Enjoy this overlooking the beautiful Bay of Islands or our majestic vineyard.*

*Chef rates are charged in addition to menu pricing.*

*Chefs require approximately 45 minutes to an hour per course.*

*They would generally allow 3 hours for a 5-course Chef Selection.*

*Our Chef Selection option is hassle free. Let our Chef's imaginations and experience decide for you.*

*Advertised chef rates are only charged based on the time spent in your villa.*

*All preparation time is included in the quoted menu pricing.*

*Parties of 5 or more are obligated to use a member of our wait staff.*

*We require 48 hours notice to procure your menu selections.*

**3 course à la carte selection: \$165pp**

**5 course Chef's selection: \$165pp**

**Gourmet Breakfast: \$65pp**

**Paroa Bay picnic hamper: \$45pp  
(Up to 3 people. Additional: \$35pp)**

**Canapé selection: \$6 each**

**Personal Chef: \$65p/h**

**Personal wait staff: \$35 p/h**

*\*Minimum Canape order is 6 pieces per choice.*

*\*All prices are inclusive of GST*



## À la carte (Sample menu)

### Entrée

*Handmade Venetian duck tortellini, with sauce vierge.*

*Paroa Bay oyster with chili and kawakawa oil.*

*Chargrilled octopus, Caribbean corn salsa with crispy cassava.*

*Quinoa sushi, avocado, kimchi, ginger, vegan mayo.*

### Main

*Homemade pappardelle pasta tossed in an Arrabiata sauce with spinach, topped with burrata, Parmesan and fresh cherry tomatoes.*

*Bistecca Tagliatta. Angus scotch fillet sliced and dressed with a salad of rocket, 12 month aged Parmesan, confit garlic, aged balsamic, local olive oil and pan juices.*

*Locally sourced Kingfish seared on a fresh snow pea, zucchini and broad bean salad, tossed through a white balsamic dressing and finished with a salsa verde.*

*Te Mana lamb rump with crispy polenta, grilled asparagus and pistachio and olive tapenade.*

### Dessert

*Riesling poached pear stuffed with homemade coconut ice cream and drizzled with a coffee - caramel sauce.*

*Almond torte with crème anglaise and berry compote.*

*Passion fruit and pistachio o pannacotta with biscotti.*

*Classic Tiramisu.*



### **The Paroa Bay Picnic Hamper**

*Enjoy your hamper whilst on a Bay of Islands adventure, within our vineyard or on a beanbag by the pool. The choice is yours.*

*A delicious selection may include:*

*House stone baked Foccacia, home grown olives, olive and pistachio tapenade, grapes, truffle honey, nuts, chilli and a red onion chutney.*

*Prosciutto di parma, Taleggio, Akaroa smoked salmon.*

*Rocket, vine ripe tomatoes, 12 month aged Parmesan, aged balsamic, local olive oil.*

*Hand crafted local chocolates from 'Newport chocolates' in Russell.*

### **Gourmet Breakfast**

*Comes standard with:*

*Local and home made jams and preserves, croissants, freshly baked bread, local cheese and cold cuts with seasonal fresh fruit.*

*Breakfast suggestions:*

*Lightly scrambled eggs with Akaroa smoked salmon and shallots, served with crispy rye and fresh avocado with a squeeze of Tahitian lime.*

*Slow roasted vine ripe tomatoes, fresh basil and balsamic mushrooms on crispy ciabatta, topped with a poached egg and Parmesan shavings.*

*Home made toasted granola with Greek yoghurt, berry compote, seasonal berries and local Manuka honey.*

### **Canapé Selection (sample)**

*Mushroom and Taleggio arancini*

*Freshly shucked Paroa bay Oysters*

*Quinoa sushi*

*Tomato and ricotta bruschetta*

*Duck tortellini with sauce vierge*

*Fig and prosciutto with aged balsamic*

*Chive and cream cheese stuffed mushroom*

*Cured game fish, cucumber, pangrattato*

*Prawn ceviche skewer.*

