



CATERING

Breakfast

Dinner

Dessert

Hampers



*Crayfish [New Zealand Lobster]

\$250 per crayfish
subject to seasonal
availability

Two course a la carte menu	\$215 pp
Three course a la carte menu	\$245 pp
Chef's selection [4 courses]	\$285pp
Chef's selection [5 courses]	\$300 pp
Chef's selection [7 courses]	\$315 pp
Gourmet barbeque	\$245 pp
Gourmet breakfast	\$160 pp
Mediterranean Platter	\$60 pp
Grazing Menu	\$215pp
Christmas Dinner	\$395pp
Personal Chef	\$80/hr
Wait Staff	\$50/hr

CATERING

Let our chefs spoil you with a tailor made menu where guests are encouraged to offer their input – enjoy superb New Zealand ingredients and local produce of land, sea, and air such as fresh fish, crayfish (lobster), delectable venison or duck. Your feast is cooked to perfection whilst you enjoy the breath-taking views of the Bay of Islands. Look no further than in villa dining, where our dedicated chef/s will ensure your culinary desires, be it an intimate dinner party of two or a celebratory gathering for close friends and family is delivered. The very best that is New Zealand cuisine paired with award winning wines to match is only a request away. Al fresco poolside luncheons, cocktail parties and gourmet breakfasts can also be arranged. Highly recommended is you book your chef in advance to avoid disappointment.

- Chefs require approximately 1 hour per course. They would generally allow 2 hours for a gourmet barbeque or 3 hours for a 5 course chef selection.
- Chef selection takes the guesswork out of choosing, where your chef works with you to create the perfect menu

- Chef rates are additional to menu charges.
- Advertised chef rates are charged based on the time spent in your villa. All preparation time is included in the quoted menu pricing.
- No chef charges are applicable for hamper or canapé selections. Hampers come in a special Eagles Nest chilly bag delivered at your chosen time.
- There is a minimum two-course menu requirement for personal chef services
- Children aged 10 years and under are offered children's menus at 50% discount from printed rates when dining with adult guests. Infant pricing FOC
- Parties 6 and above must have service staff
- 24 hours advance notice to arrange personal chef services is required
- 15% surcharge applies on all Public holidays

5 & 7 COURSE CHEFS SELECTION

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We take this moment to offer to you a personalised menu, specifically created for you by your personal chef. Our chefs selection menu is an extremely popular option with our guests allowing you and your chef to liaise and discuss your ingredient preferences and utilise the many fresh, local and seasonal produce and products available to you.

Simply let us know your number of courses, dietary requirements, particular likes and dislikes and your chef will take care of the rest.

Alternatively we offer a selection of dishes for your consideration



These menus are indicators only, a tailor-made menu is recommended and we will be happy to guide you based on your dietary requirements

BARBEQUE (Options could include):

Freshly shucked Waikare inlet rock oysters served with

- Locally produce "Passito" wine & chive
- Soy & mirin dressing with crisp shallot
- Kilpatrick with locally smoked bacon, shallot & tomato

Grilled Ti Tai Tokerau Beef fillet with a Northland inspired chimichurri sauce & horopito

Free range chicken thighs with sweet plum & kawakawa relish

Grilled Northland lamb rump with Northland tamarillo chutney

Pan seared fresh Northland fish fillet with lemon vinaigrette

An assortment of locally sourced vegetables and salads

A selection of cheeses & dried fruits with home made relishes & breads

**Crayfish (New Zealand Lobster) available upon request, priced separately; subject to seasonality*



ALA CARTE SELECTION

ENTRÉE

Fresh Northland sea scallop ceviche with pickled ginger, sesame & sango sprouts *[df]*

Green pea soup with crisp houhura prosciutto and truffle foam *[gf] [v option]*

Soy poached free-range chicken breast with shaved fennel, cucumber ponzu glaze *[df]*

Crisp pork belly with burnt apple, candied sweet potato, macadamia & sauerkraut *[df]*

MAIN

Confit Pukekohe duck leg with liquorice risotto, pecan, braised radicchio & salsa fragola *[gf]*

Wild Raukumara venison with wild French chestnuts, black truffle mash, port wine jus & allumette *[df]*

Oven roasted market fish fillet on a Tuscan panzanella salad with grilled prawns & salsa verde

Poached Akaroa salmon fillet with creamed leeks, marinated cherry tomatoes w white balsamic & kumara crisps *[gf]*

Goats cheese & baby onion stuffed filo parcel with sautéed spinach, toasted kumara crouts & calvados grilled pears *[v]*

DESSERTS —

Cardamom & kaffir lime panacotta with yuzu gel & pink pepper meringue *[gf]*

Italian tiramisu with shaved chocolate & sour cherry gel Belgian chocolate fondant with red berry sorbet & cashew praline

A selection of cheeses & dried fruits with house made relishes & bread

[df] Dairy Free

[gf] Gluten Free

[v] Vegetarian



BREAKFAST

At Eagles Nest, breakfast's are customized to our guests requirements, with fresh local seasonal ingredients that offer a delicious and balanced start to the day.

Breakfast options could include:

Fresh seasonal fruits, a selection of locally cured meats, cheeses & boiled eggs, bakery basket with northland produce of jams and honeys.

Breakfast suggestions to choose from:

Whangarei smoked chorizo & bacon hash with green onion, house made tomato relish & fried egg

Smoked salmon, kumara rosti, wasabi cream, avocado and poached eggs

House mixed toasted muesli with mixed grains, seeds & dried fruits. Served with a yoghurt selection & Bay of Islands wild honey





Oysters /
With Champagne
Vinegar Mignonette

CANAPÉ (Events Only)

Cold:

Sesame crusted gamefish tataki with pickled ginger mayo

Poached prawns with chipotle mayo & wasabi caviar

Smoked salmon with Greek style yoghurt on crostini

Oyster shooters with spiced bloody Mary

South pacific ceviche served with pickled cucumber

Roasted lamb with arugula & figs

Smoked duck breast with strawberry & balsamic

Prosciutto de Parma with cantaloupe

Kerikeri tomato and basil bruschetta [v]

Soft goats cheese with baby vine tomato & fig balsamic [v]

Hot:

Thai styled fish cakes with kaffir mayo

Tiger prawn and prosciutto skewers with roast pepper coulis

Rare beef with celeriac & baby onion

Peppered wild venison with orange & cress

Crispy pork belly with black plum compote

Blue cheese and caramelised onions tartlets [v]

Cauliflower & black truffle shooters [v]

Sweet:

Spoons of dark chocolate mousse with sour cherry & hazelnut

Chocolate brownie crumble with vanilla crème

Fresh berry tartlets with crème patisserie

Kerikeri apple & rhubarb crumble

Strawberry tartlets with balsamic glaze

Vanilla panacotta with dried berry crumb

Please contact us:

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