



Irish Menu

On Arrival

Cheddar Soda Bread with Sage Butter

Salads

Irish Flag Salad

Spinach, orange, pears, feta, light vinaigrette *gf, v*

Pub Salad Plate

Lettuce, boiled egg, ham slices, tomato, grated cheese *gf*

Mains

Irish Stew

Tender lamb stock, vegetables *gf*

Farmhouse Shepherds Pie

Chicken with vegetables, sliced potato & cabbage *gf*

Whiskey Braised Beef Short Rib Stew

Colcannon

Creamy mash potatoes with kale, cabbage & leeks *gf, v*

Brown Butter Cauliflower

With capers & raisins *gf, v*

Dublin Lawyer

Seafood in a whisky cream *gf, v*

Dublin Coddle

Sliced pork sausage layered with bacon, potatoes, onions & stock reduction

Desserts

Irish Apple Cake

Whisky Brownie

Guinness Chocolate cake

Sticky Toffee Pudding

Guinness Brownie

Baileys Cheesecake *gf*



Matariki Menu

On Arrival

Rewana Bread with Kura Butter

Salads

Baked Kumara & Orange Salad

Served with a sticky sauce

Watercress Salad

With cucumber and piko piko

Māori Potato Salad

With kowiniwini potatoes

Mains

Boil up

Dough boys, pork bones, bacon bones, puha/cress, potatoes

Piko piko

Served alongside watercress

Kai moana (Seafood)

whole fish, mussels, oysters, Ika Mata

Pork loin

Roasted & Kawakawa rubbed, roasted apples & gravy

Horopito chopped Mutton

Low and slow

Game venison, goat, moa, kereru, crispy fried chicken

With sides & upsize options

Parāoa Parai

Classic fried bread

Roasted root vegetables

With cabbage

Desserts

Citrus Cake

Kumara Pie

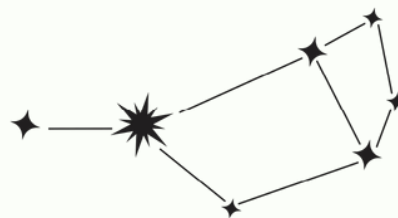
Ginger Crunch

Steam Pudding

With Custard

Banana Fritters

Pineapple grilled with syrup





South American Menu

On Arrival

Pao de queijo

Cheese filled breads

Salads

Greek Style Salad

With pasta v

Ensalada Rusa

Gourmet Potato Salad

Ceviche

Seafood Salad

Platter

Picada

Selection of cold sliced meats, olives, breads, cheeses & nuts

Mains

Moqueca

Fragrant seafood stew, coconut, tomatoes, and cilantro *gf*

Pastel de Choclo

Ground beef layered with boiled egg, onions, and creamed corn *gf*

Feijoada

Black bean casserole with pork, beef, & chorizo

Served with orange slices & greens

Steamed Carnaroli Rice *gf, v*

Guiso de Cordero Patagonico

Lamb neck casserole with vegetables, herbs & wine

Anticuchos

Grilled marinated beef skewers, potatoes & spicy Aji sauce

Empanada

Cheesy chicken & vegetables encased in pastry

Milanesa

Crumbed Eggplant, champagne ham, neapolitan sauce

Sopa Paraguaya

Cheesy onion flavoured cornbread

Dulce de Leche Desserts

Chocolate cup

Chocolate mousse

Brownie, Churro, & Tart selection

Chocolate pecan pie

Alfajores



British Menu

On Arrival

Salted peanuts & Crisps

Salads

Coleslaw

Chicken Coronation Salad

Potato Salad

Heinz Salad Cream

Platter

Ham & Gala Pie

Prawn Cocktail

Marie rose dressing, hot & cold salmon pieces

Mains

Toad in the hole

Battered fish & chips

Mushy peas (marrowfat), gravy, vinegar, sauce selection, and hand-cut chips

Roast beef *gf*

Horseradish & mustard selection

Steak & Ale pie

Roasted chicken

Sage & onion stuffing, sherry cream sauce

Cauliflower cheese *gf*

Mixed roast vegetables *gf*

Puddings

Eton Mess *gf*

Sticky Toffee Pudding

Treacle Tart

Rhubarb Fruit crumble *gf*

Charlotte royale

Trifle *gf*





Mexican Menu

On Arrival

Starter Platter

Shrimp tostadas, refried beans, avocado & lime tostadas and stuffed jalapenos

Salads

Esquites with Quinoa

Corn & quinoa salad with pears & grated manchego cheese

Black Bean & Corn salad

Seafood platter

Ceviche, sliced tuna, chili prawns - limes, and crushed avocado

Mains

Tamales

Corn husks stuffed with tender beef & Masa sauce

Taco

Al Pastor (marinated pork), Carne Asada (grilled steak), or Barbacoa (slow-cooked meat)

Quesabirrias

Crispy, pan-seared tacos filled with shredded stewed beef (birria) and cheese

Elotes (Mexican Street Corn)

Grilled corn on the cob slathered with mayonnaise, chili powder, Cotija cheese, and lime

Pozole hearty pork stew

Dried kernels (hominy), meat with chile peppers, garlic, radishes, onion, salsa, avocado and limes.

Mole Poblano

Chicken thigh, toasted tortillas

Chili en Nogada

Vegetarian stuffed peppers

Condiments

Pico de Gallo salsa, Guacamole, Salsa Verde

Desserts

Churros

Flan

Egg custard chocolate, over sponge base

Sopaipillas

Deep-fried pockets of doughy goodness honey soaked

Tres Leches Cake

Soaked in a combination of cream, evaporated milk, and condensed milk.



Thai Menu

On Arrival

Tod Mun Pla

Fish cakes, fish sauce wings, vegetarian rice paper rolls

Salads

Som Tam

Papaya Salad *gf, v*

Laab Salad

Minced pork, fish sauce, lime, cilantro, toasted rice powder, chili flakes

Salad of mixed greens

Cilantro, cucumber, romaine lettuce, Nam Pla dressing *gf, v*

Mains

Massaman curry

Chicken, potatoes, peanuts *gf*

Moo ping

Pork skewers with coconut cream, garlic, and oyster, soy, & fish sauce *gf*

Pad Thai

Rice noodles, tofu, vegetables, fish sauce, chili, tamarind, bean sprouts, shrimp/chicken *gf*

Grilled seafood

Chili lime sauce *gf, v*

Thai pineapple fried rice

With prawn *gf*

Red Curry Stir fry

with chicken and green beans *gf*

Desserts

Sticky mango pudding *gf*

Lime cheesecake *gf*

Sesame & coconut fried bananas

Sweet coconut pancakes



Turkish Menu

On Arrival

Vegetarian Pide Bread

Salads

Kisir

Salad of bulgar wheat, pomegranate molasses, parsley & tomatoes v

Piyaz

Salad of white beans, red onions, tomato, garlic, parsley v

Fattoush

Salad of bread & sumac v

Platter

Meze

Fish, cured meats, baba ganouj, hummus & fava dips, olives, feta, fried veg

Mains

Kuru Fasulye

Traditional bean stew, Casic, over rice *gf*

Kofte

Minced lamb, herbs, onion & spices, bound with breadcrumb & egg served with rice, yoghurt, and sauces

Shish Kebab

Grilled cubed chicken & vegetables

Karniyarik

Minced beef, vegetable & tomato stuffed aubergine

Midye Dolma

Spiced rice filled mussels with a squeeze of fresh lemon

Manti

Small ricotta cheese & spinach filled dumplings with tomato sauce & yoghurt

Borek

Layered dough with feta cheese & spinach

Sweets

Baklava

Pillows of filo, layered with butter, spices, and pistachio

Chefs selection of petite cakes