



Dinner Menu

To order contact villas@araroa.nz

There will be a chef on site to cook your meal.

Please select one entree, main and dessert item from the menu below to share.

Please let us know if you have any special dietary requirements or preferences and we will do our very best to accommodate them.

All Meals served with
Fresh Dinner rolls and whipped butter

Entrees

Scallops citrus (when available)

Quince and rosemary glazed lamb rump with labne

Salad of smoked beetroot, walnuts, watercress, mascarpone, tamarillo vinegar

Sticky pork belly and watermelon

Mains

Ras al hanout rubbed beef fillet with roast tomatoes, little potatoes, grilled broccoli and eggplant

Grilled chicken thighs with sumac and oregano, caper dressing and baby carrots

Local fish with slow cooked garbanzo beans, tomato, lemon, local olive oil and seasonal vegetables

Dessert

Hibiscus poached pear with Turkish coffee creams

Roast banana cheesecake with passionfruit and ginger

Chocolate clementine mousse with toasted macadamias

Peach melba (Kapiti vanilla ice cream, slow roast peaches, raspberries)