



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

Side of almond buttered Broccoli served with main course.

Entrees

Caramelized Onion & French Goats Cheese Tart with Tapenade Dressing

Hot Smoked Salmon with Salad of Avocado & Caper Mayonnaise

Risotto of mushrooms with fresh shaved Parmesan & Truffle oil

Crispy sliced Pork Belly with Asian Slaw & Ginger caramel sauce

Mains

Chermoula baked fillet of fish with Potato mash & slow roast Tomatoes

Slow cooked pork belly with Prawn Colcannon & Wholegrain Mustard Jus

Eye fillet of Beef with Grilled field Mushroom, creamed Potato & red wine Onions

Roast rump of Lamb with Herb Crushed Potato & sauce Ratatouille

Desserts

Chocolate Marquise with crème Chantilly & berry coulis

Toffee Cream Brulee with Praline crushed Ice cream

Apple Tarte tatin with Salted Caramel and Cashew Ice cream