

Dinner Menu

Three Course - \$90

Two Course - \$75

From 6 PM to 8 PM

Entrée

Soup of the Day

Croutons | Toasted Almonds

Seared Tiger Prawns (DF-GF)

Coconut Lemongrass + Lime Broth | Kumara Chips | Coriander Oil

Match with Mansion House Bay Pinot Gris - \$ 15

NZ Pork Belly (DF-GF)

Chipotle + Tomato Puree | Pineapple & Green Onion Salsa | Pinenuts

Match with Kōparepare Pinot Noir - \$ 15

Crispy Eggplant (V)

Labneh | Gremolata | Dukka of Pistachio | Pomegranate Reduction

Match with Mansion House Bay Rosé - \$ 15

Main

Hawke's Bay Lamb Rump (DF-GF)

Spiced Carrot and Pumpkin Puree | Coconut Minted Yogurt |

Cauliflower Rice | Dukkah of Pistachio | Lamb Jus

Match with Catena Malbec - \$ 16

NZ Market Fish (DF-GF)

Roasted Fennel and Tomato Sauce | Crispy Garlic Potato |

Sautéed Asparagus | Olive Crumbs

Match with Mansion House Bay Sauvignon Blanc - \$ 15

Wild Mushrooms Ragù (GF-V)

Parmesan Polenta Cake | Caramelised Beets Mash |

Lemon + Thyme Mascarpone | Sautéed Broccolini

Match with Kōparepare Pinot Noir - \$ 15

Dessert

Caramelized Beurre Bosc Pear Crumble Tart

Ginger Butterscotch Sauce | Toasted Hazelnuts | Mascarpone Mousse

Dulce De Leche Alfajor (GF)

Chocolate Biscuit | Dulce de Leche | Citrus Curd | Pistachio Crunch

Affogato (GF)

Vanilla Bean Ice Cream | Espresso Shot | Liquor Shot | Nuts Praline

Please enquire with your waiter for today's liquors options

*(*If you have any particular dietary requirements, please advise your waiter prior to ordering. Beach House cannot guarantee that any menu item is free of allergens*



THE BEACH HOUSE
KAWAU ISLAND