



## Food and wine is a key feature of the Delamore Lodge experience

'Fresh' is Delamore's theme. Executive chef, Aaron Smith, is inspired daily by what is homegrown and harvested locally and with the abundance of fish from the rich local waters makes your dining an even more memorable experience. Delamore Lodge also has its own gardens, and citrus trees, enabling them to gather together the freshest produce for your table.

At Delamore Lodge you can enjoy an individually tailored five-course dinner. It's a must, on at least one evening to experience dinner at Delamore, our chef can even prepare your fresh catch if you have spent the day fishing. The lodge's wine cellar features a wide range of local award-winning wines for you to choose from.

### Sample Five Course Dinner

#### Canapés

Bocconcini vine ripened tomatoes, fresh basil with proscuitto, local Waiheke olive oil & balsamic vinegar.

Paupiette of snapper with crème fraiche, smoked salmon, prawns pan-fried in panko crumbs & fresh scallops in coriander lime cream on a spicy rocket salad.

Watermelon tequila granita.

Fillet of beef on a selection of steamed vegetables with a caramelised onion jus.

Baileys & white chocolate cream brulee with fresh berries maple walnut ice cream & tamarillo syrup.