

The Story of the Narrows Landing

During the 1800's, the Landing was an overnight resting place for those travelling on the riverboats that navigated the Waikato River. The riverboats would stop here and travellers would walk up the hill and stay at the old homestead, which neighbours the current Narrows Landing.

One such traveller was Governor George Grey, who during one such stay, planted pear seeds within the homestead's orchard and over time these grew into the four large pear trees that can still be seen today when standing on the restaurant terrace.

Building began on The Narrows Landing in 1996 with the framework largely constructed using recycled electricity pylons that had previously been scraped and buried. Great care was taken to ensure that only the bare minimum of flora on site was removed to accommodate the build. Local untreated timber was used throughout and many of the windows are made of Totara, well over 100 years old. A truly rustic natural environment has been created and the Narrows Landing sits comfortably amidst the magnificent trees, lawns and gardens.

Shirley and Johann Angerbauer are proud to be the directors of the Narrows Landing Boutique Hotel. Austrian born Johann has had a varied international career history, his most recent posting being General Manager of a leading five star hotel in China. Johann and his New Zealand born wife Shirley are enjoying their return to the country. They aim to provide a unique and relaxing destination for seekers of luxury accommodation and fine dining experiences from the world over.

The Narrows Landing Restaurant attracts both food connoisseurs and dining aficionados alike. The restaurant has been injected with a fresh new menu designed by our Head Chef Owen Swan. Owen's dishes present a blend of clean, uncomplicated flavours, using only the best and freshest of ingredients. The result is superb.

"We will do our best to ensure that you feel welcome and truly satisfied. In response to changing trends we offer an extensive gourmet selection of top quality meals, within a relaxed and informal atmosphere."

BEGIN

501. BLUE CHEESE AND HONEY BRUSCHETTA 8.00
502. THE NARROWS LANDING MINI LOAF
VILLAGE PRESS OLIVE OIL & DIPS 12.00
503. SOUP DU JOUR
CHEF'S SELECTION 9.50
504. CURED SALMON CONFIT, CITRUS HERB OIL
PICKLED BEETROOT AND FENNEL SALAD 15.00 *
505. MALAYSIAN SCALLOP LAKSA
VERMICELLI NOODLES AND CORIANDER 17.00 *
506. MARINATED BLACK TIGER PRAWNS *
MARINATED ARTICHOKES, MIXED LEAVES
LEMON OIL VINAIGRETTE 17.00
507. HOT SMOKED KING SALMON, NEW POTATO,
CAPERS & TOMATO SALAD, HORSERADISH CRÈME FRAICHE 19.00 *
508. HONEY & SOY HERB CRUSTED YELLOW FIN TUNA
LIGHTLY SEARED, CARPACCIO OF CUCUMBER
COCONUT DRESSING & CRISPY SHALLOTS 16.50
509. SLOW COOKED RARE DENVER VENISON
HORSERADISH AND APPLE CAVIAR, PARSNIP CRISPS 21.00 *
510. TASTER PLATE FOR TWO
A SMALL TASTING OF SEARED VENISON
HONEY & SOY MARINATED YELLOW FIN TUNA
HOT SMOKED SALMON & SOUP SHOOTERS 37.50

A La Carte Dinner Menu

*** GLUTEN FREE OPTION**
**** VEGETARIAN OPTION**

Head Chef Owen Swan

Great food is worth waiting for! Please note that there are some dishes on our menu that take longer to prepare and cook. If you are in a hurry please advise your waiter and we will do our best to accommodate you. All meals are freshly prepared to your specific order. Enjoy complimentary breads and Owen's special creations, while you wait.

Please remember: if we do not please you, tell us; if we do please you, please tell others.

ONE ACCOUNT PER TABLE PLEASE / GST INCLUDED / 15% SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS
THE PERFECT GIFT FOR ANY OCCASION, GIVE AN EVENING OF INDULGENCE — RESTAURANT GIFT VOUCHERS AVAILABLE

MAIN EVENT

511. FRESH FISH OF THE DAY
CAULIFLOWER PUREE, HERB GNOCCHI
PEA CAVIER AND PARMESAN 31.00
512. SEMI DRIED TOMATO FETTUCCINI
SOFT GOATS CHEESE, SAFFRON AND PEA CREAM SAUCE 23.50 **
513. CHINESE BRAISED PORK BELLY
SHITAKE ANISE BROTH, TAMARIND GLAZE
THE SHANGHAI PORK BELLY BRAISED OVERNIGHT IN SWEET SOY
SAUCE ENSURING THE MEAT ARE TASTY AND TENDER 32.00
514. SEARED FILLET OF KING SALMON
CHILLI POTATOES & CORN, CUCUMBER & MINT RIATA 29.00 *
515. SLOW COOKED MOROCCAN LAMB RUMP,
BRAISED SHOULDER, WHITE ONION PUREE
CONFIT LEEKS AND ONION OLIVE SAUCE 33.00 *
516. TRUFFLE BUTTER CRUSTED BEEF FILLET
ARTICHOKE AND CHORIZO SALAD
COMPRESSED SMOKED TOMATO 37.00
517. OVEN ROASTED CHICKEN SUPREME, GREEN OLIVES
& ISRAELI COUS COUS WITH CAPERS
& OREGANO, RED WINE VINAIGRETTE 30.00

SIDES

518. CAESAR SALAD - ICEBERG LETTUCE, WHITE ANCHOVY
CROUTONS, BACON LARDONS & CAESAR DRESSING 12.50 *
519. SAUTÉ POTATOES, OLIVES & ROSEMARY 6.50 *
520. STEAMED SEASONAL VEGETABLES 6.50 *
521. SEASONED FRIES - ROASTED LIME AIOLI 6.50 *

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INDULGE

522. LEMON CURD BAKED CHEESECAKE
FRESH CHERRIES & 'LEMON' ICE CREAM 13.50
523. APRICOT & ALMOND TART, FRESH STONEFRUIT
APRICOT COULIS & 'VANILLA BEAN' ICE CREAM 13.50
524. SUMMER PUDDING
BRIOCHE & BERRIES STACKED WITH RASPBERRY
ANGLAISE 13.50
525. THE NARROWS TIRAMISU
BRANDY & ESPRESSO SOAKED ITALIAN SPONGE
MASCARPONE, CHOCOLATE GANACHE, ESPRESSO CRÈME ANGLAISE 13.50
526. HEIßE LIEBE "HOT LOVE"
HOT COGNAC INFUSED BERRIES INTERWOVEN WITH
HOMEMADE VANILLA ICE CREAM \$15.00
527. PEACH MELBA CRÈME BRULÉE
FRESH STONEFRUIT & BERRIES, VANILLA SHORTBREAD 13.50
528. BLACK LIQUORICE PARFAIT
SHAVED FENNEL AND FRESH ORANGE SALAD 13.50
529. SORBET VARIATION
CHEF'S DAILY SORBETS \$12.00
530. SELECTION OF NEW ZEALAND CHEESES, WITH CRACKERS AND AC-
COMPANIMENTS 17.50

TEA & COFFEE SELECTION AVAILABLE IN OUR WINE LIST

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