

# 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."*

# BUSINESS LUNCH MENU

401. BLUE CHEESE AND HONEY BRUSCHETTA \$8.00
402. THE NARROWS LANDING MINI LOAF  
VILLAGE PRESS OLIVE OIL & DIPS \$12.00
403. SOUP DU JOUR  
CHEF'S SELECTION \$9.50
404. CURED SALMON CONFIT, CITRUS HERB OIL  
PICKLED BEETROOT AND FENNEL SALAD \$15.00 \*
405. MALAYSIAN SCALLOP LAKSA  
VERMICELLI NOODLES AND CORIANDER \$17.00 \*
406. TASTER PLATE FOR TWO  
A SMALL TASTING OF SEARED VENISON  
HONEY & SOY MARINATED YELLOW FIN TUNA  
HOT SMOKED SALMON & SOUP SHOOTERS \$37.50
407. OPEN STEAK SANDWICH  
SEMI DRIED TOMATOES, MARINATED ARTICHOKE  
ROCKET SALAD AND HORSERADISH-MAYONNAISE \$18.50
408. PRAWN AND CHIVE FETTUCINI  
LEMON CREAM AND PICKLED FENNEL SLAW \$18.50
409. SUMAC LAMB SALAD  
DRIED SHALLOTS, FETA AND WALNUTS \$20.00
410. TRUFFLE BUTTER CRUSTED BEEF FILLET  
ARTICHOKE AND CHORIZO SALAD  
COMPRESSED SMOKED TOMATO \$37.00
411. CAESAR SALAD - ICEBERG LETTUCE, WHITE ANCHOVY  
CROUTONS, BACON LARDONS & CAESAR DRESSING \$16.00 \*
412. EGGS BENEDICT  
BACON, SPINACH ON SOUR DOUGH WITH SAUCE HOLLANDAISE \$17.00
413. CHICKEN CLUB SANDWICH  
BACON, ONIONS, TOMATOES, CHEESE AND SIDE SALAD \$16.50

*A La Carte Lunch 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

# INDULGE

414. LEMON CURD BAKED CHEESECAKE  
FRESH CHERRIES & 'LEMON' ICE CREAM \$13.50
415. APRICOT & ALMOND TART, FRESH STONEFRUIT  
APRICOT COULIS & 'VANILLA BEAN' ICE CREAM \$13.50
416. SUMMER PUDDING  
BRIOCHE & BERRIES STACKED  
WITH RASPBERRY ANGLAISE \$13.50
417. THE NARROWS TIRAMISU  
BRANDY & ESPRESSO SOAKED ITALIAN SPONGE  
MASCARPONE, CHOCOLATE GANACHE  
ESPRESSO CRÈME ANGLAISE \$13.50
418. HEIßE LIEBE "HOT LOVE"  
HOT COGNAC INFUSED BERRIES INTERWOVEN WITH  
HOMEMADE VANILLA ICE CREAM \$15.00
419. PEACH MELBA CRÈME BRULÉE  
FRESH STONEFRUIT & BERRIES, VANILLA SHORTBREAD \$13.50
420. BLACK LIQUORICE PARFAIT  
SHAVED FENNEL AND FRESH ORANGE SALAD \$13.50
421. SORBET VARIATION  
CHEF'S DAILY SORBETS \$12.00
422. SELECTION OF NEW ZEALAND CHEESES  
WITH CRACKERS AND ACCOMPANIMENTS \$17.50

***TEA & COFFEE SELECTION AVAILABLE IN OUR WINE LIST***

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