

BELLA VISTA RESTAURANT

DEGUSTATION MENU 7 COURSE

Course 1

GRILLED SCALLOPS ROAST PUMPKIN PUREE AND PEPPERED PANCETTA WITH CLARIFIED BUTTER SAUCE.

Course 2

BRANDY CURED SMOKED DUCK BREAST ON A GREEN BEAN, OLIVE AND CHERRY TOMATO COMFITS.

Course 3

SLIPPER LOBSTER RAVIOLI IN A SPINACH, EDEN BAY BLACK MUSSEL AND SAFFRON "BRODO".

Course 4

SORBETTO LIMONE: SPARKLING WHITE WINE, LEMON SORBET AND "LEMONCELLO" PALATE REFRESHER.

Course 5

"SAN DANIELLE" PROSCIUTTO WRAPPED BEEF TENDERLOIN, BBQ MUSHROOM, ROASTED CAPSICUM AND "CHIANTI" RED WINE REDUCTION SAUCE.

Course 6

NZ RED SNAPPER FILLET ROASTED WITH SCAMPI, PRAWNS, EDEN BAY BLACK MUSSELS AND SCALLOPS WITH ASPARAGUS SPEARS, CHERRY TOMATOES AND RUSTIC POTATO MASH.

Course 7

BLACK CHERRY AND WHITE CHOCOLATE PANNACOTTA WITH CINNAMON SCENTED LERIDA MERLOT WINE SAUCE.