

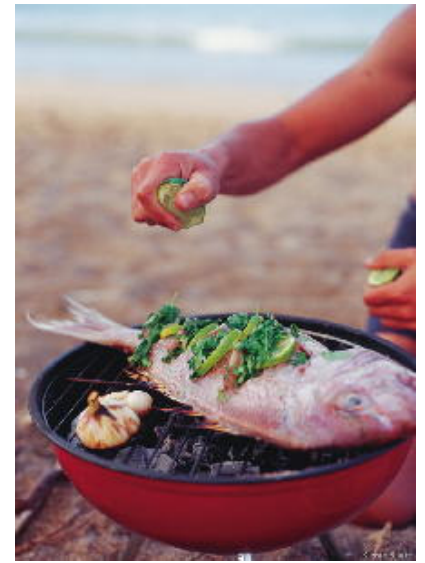
Gamesail's Delectable Sample Menus

Cuisine is an important part of the Gamesail experience and is included in your charter. Onboard Te Ngakau A Kupe, meals are prepared 'Kiwi Style' – fresh, casual and fun.

All ingredients for our dishes are locally sourced, organic and 'homemade' wherever possible. You will love our favorite crayfish and scallop dishes, accompanied by award winning New Zealand wines.

The following menus are samples of the style of the cuisine we present for your enjoyment. Actual menus for your private cruise are planned allowing for.....

- 🌍 The Preferences Sheet you complete prior to the trip. This lets us know any food and beverage allergies, likes, dislikes etc. We can cater for all adult and child dietary requirements.
- 🌍 The daily catch – scallops, fish, crayfish.....
- 🌍 Whatever you feel like on the day!



Fresh Snapper on the barbeque

"After each rejuvenating night, I would wake up to the smell of cappuccinos, the likes of which I have never tasted. My partner warned me that everything tasted better down here, and he was right". Lauren, Kona, Hawaii.



Sample Menu One

Breakfast

Cereals, Toast, Fresh Fruit Platter and homemade Yoghurt.
If you prefer a cooked breakfast, today you can have.....
Free range organic Eggs, cooked any style, with Bacon, Sausages and grilled Tomatoes.
Tea, Coffee, Juice.

Morning Tea

Homemade Muffins.

Lunch

Freshly caught Scallops, prepared 2 different ways to your liking.
Garden Salad with a choice of dressings.
Bread selection, with assorted spreads, Chutneys etc.
Lemon Yoghurt Cake, Fresh Fruit Platter and homemade Yoghurt.

Pre Dinner Drinks

Antipasto platter, Crackers and Dips

Dinner

Lime and Coriander roasted Snapper fillets fresh from the ocean.
Warm Orzo Salad dressed with Coriander Pesto, Sun-dried Tomatoes and Capers.
Recommended Wine accompaniment:: 2006 Whitehaven Sauvignon Blanc

Dessert

Apple Berry Crumble, with Cream or Yoghurt

ALSO AVAILABLE ALL DAY: Fruit-bowl, home baking tin and ice-blocks. Available all inclusive are non-alcoholic beverages i.e. sodas and juice and red wine, white wine and beer. We proudly serve NZ wine and beer.



Sample Menu Two

Breakfast

Cereals, Toast, Fresh Fruit Platter and homemade Yoghurt.
If you prefer a cooked breakfast, today you can have.....
Wholegrain Pancakes with Summer Berry Sauce and Yoghurt with Bacon on the side.
Tea, Coffee, Juice.

Morning Tea

Homemade Muffins.

Lunch

Today a picnic ashore with Mini Picnic Frittatas.
Salad and deli meat Sandwiches – Smoked Chicken, Brie and Cranberry/
Pastrami and Blue Cheese/ Ham, Pickle and Chutney.
Fresh Fruit Basket.
Homemade Anzac Biscuits (a traditional NZ favorite).

Pre Dinner Drinks

Antipasto Platter, Crackers and Dips

Dinner

BBQ'd Crayfish with garlic butter.
Garden Salad with selection of dressings.
Kumara (NZ Sweet Potato) and Orange Salad.
Organic Potatoes with herbs.
Recommended wine accompaniment: 2007 Corbans Chardonnay.

Dessert

Warm Chocolate Brownie with Ice-cream or Yoghurt

ALSO AVAILABLE ALL DAY: Fruit-bowl, home baking tin and ice-blocks. Available all inclusive are non-alcoholic beverages i.e. sodas and juice and red wine, white wine and beer. We proudly serve NZ wine and beer.



Sample Menu Three

Breakfast

Cereals, Toast, Fresh Fruit Platter and homemade Yoghurt
If you wish, a cooked breakfast is also available.
Today you can have.....Kupe's famous savory breakfast Frittata.
Tea, Coffee, Juice.

Morning Tea

Homemade Muffins.

Lunch

Gamesail homemade Crumbed Snapper Fillet Burger with Lettuce, Tomato, Cheese and Aioli on freshly Toasted Buns.
Fresh Fruit Platter.
Homemade Melting Moment Biscuits.

Pre Dinner Drinks

Antipasto Platter, Crackers and Dips

Dinner

Tonight you can enjoy a non-seafood option of Marinated Lamb Fillets with Roast Peach Chutney sauce.
Fresh Green Beans.
Roasted Mixed Vegetables with Garlic.
Garden Salad with selection of dressings.
Recommended Wine accompaniment: 2006 Southern Eclipse Central Otago Pinot Noir

Dessert

Sticky Date Cake with Yoghurt Berry Cream

ALSO AVAILABLE ALL DAY: Fruit bowl, home-baking tin and ice-blocks. Drinks available all-inclusive are a range of non-alcoholic sodas and juice and red wine, white wine and beer. We proudly serve New Zealand wine and beer.

