



scenic

Matawai Resort Nine

THE *Chef's Table*

Dolphin
RESTAURANT & BAR

All food is served “Family Style” meaning dishes are shared among the table, allowing everyone to sample each item on the menu.

Menu subject to change as per local ingredients

CANAPÉS

*Wine Pairing: Janz Premium Sparkling,
Tasmania Australia*

Kangaroo Tartare with Pepperberry & Preserved Egg Yolk wrapped in a local leaf

Local Tuna Tataki Desert Lime Ponzu Foam

Sea Snail baked with Lemon Aspen & Garlic Crust

Taro Crisps seasoned with June Plum Leaf Salt

ENTRÉES

*Wine Pairing: Pewsey Vale Prima Riesling,
Eden Valley, Australia*

Sweet Lemon Myrtle Chilli Coconut Crab

Braised Octopus with Bunya Nut Hummus, Sunrise Lime Chimichurri

Crayfish Medallion with papaya salad, Finger Lime Caviar

Luku Salad with bush tomato romesco

MAIN COURSE

*Wine Pairing: Sandalford Estate Reserve Cabernet
Sauvignon, Margaret River, Australia*

Crispy Fried Whole Brassy Chub (or local other fish),
Tamarind Chilli

Slow Braised local Pork Crackling, potato purée, cider, ginger & muntries glaze

Roast Breadfruit in green lemon myrtle curry, jasmine rice

Takihi baked with old man saltbush

Brown Butter Pele and Taro Leaves with currants & sandalwood nuts

DESSERT

*Wine Pairing: Native Wattleseed & Local Banana
Rum Cocktail*

Niu Tupu with strawberry gum & vanilla panna cotta

Quandong & Macadamia Crumble

Toffee Banana Pavlova with wattle seed

Glacéed June Plum with premium Australian Cheeses
with pepperleaf Parmesan lavosh

BEER

Lion Red	9
Steinlager Classic	9
Corona	12
Heineken	12
Panhead Supercharger	12
Monteith's Apple Cider	12

SPARKLING WINE

Lindauer Fraise	70
Jansz Premium Cuvée	119

WHITE WINE

Twin Islands Sauvignon Blanc	79
The Ned Pinot Gris	75
Ata Rangi Rosé	119
Main Divide Riesling	89

RED WINE

The Ned Pinot Noir	80
Wither Hills Syrah	80
Te Mata Merlot Cabernet	89
Pegasus Bay Merlot	139

Your Hosts



**Chef Andrew Fielke,
Creative Native**

Chef Andrew Fielke's passion for native Australian ingredients began after honing his craft in Europe, where he gained a deep appreciation for the connection between food and culture. Upon returning to Australia, he was inspired by the rich culinary heritage of First Nations Peoples and the unique flavors of native ingredients, which he seamlessly integrates into contemporary cuisine.



**Chef Teraitua Cuthers,
Scenic Matavai Resort**

Cook Islands-born Chef Teriatua Cuthers' culinary journey is rooted in Pacific flavours and traditions. Leading Scenic Hotel Group's culinary operations in Niue, he blends time-honoured cooking customs with modern techniques redefining island cuisine. His passion for revitalising Pacific flavours drives his innovative menus, delivering an authentic yet modern dining experience. With a background in high-end restaurants like Alluvial, he combines creativity and strategic resource management to elevate island gastronomy on the global stage.

With thanks from

**creative
native**