



# The Prenzel Story

From the Old World of Europe we followed the stars of the Southern Cross to New Zealand. In Aotearoa New Zealand, with an old French still we began a potent alchemy: transforming the tastes and scents of this country's fruits and flavours into exquisite brandies, liqueurs and oils: essential flavours from a vibrant new world. Taste it. This is the taste of journey and discovery and of life lived well — share it with us.



Taste Prenzel  
café, restaurant & boutique bar

menu

Our Taste Prenzel menu is designed to provide you with a tantalising taste experience, incorporating a wide range of Prenzel products that can be purchased on site for your own culinary creations.

## starters

**Assorted Breads** 14.5  
With Prenzel Oils and dips.

**Garlic Bread** 6.0

**Soup of the Moment** 9.5  
Chef's daily creation.

**Barbecued Chicken Wings** 15.0  
Marinated in Prenzel Smoked Garlic Vinegar Sauce.

**Chilli Vegetarian Hotcakes** 15.0  
Combination of corn, capsicum, fresh herbs and coconut, served on Mesclun, incorporating Prenzel Chilli Rice Bran Oil and Prenzel Citrus Vinaigrette. (V) (GF)

**Seared Scallops & Avocado** 17.0  
Served on crispy wonton skins and avocado mousse with Prenzel Citrus and Prenzel Avocado Vinaigrette.

**Deep Fried Brie with Onion & Cassis Marmalade** 15.0  
Prenzel Blackcurrant Schnapps, Prenzel Vincon Red Wine with Prenzel Avocado Vinaigrette. (V)

**Chilli King Prawns** 16.0  
Marinated in honey, chilli, herbs and Prenzel Lemon Infused Rice Bran Oil. (GF)

## light mains

**Beef Salad** 21.5  
Layered rare beef with seasonal vegetables, salad greens, confit of garlic, shaved parmesan and Prenzel Tuscan Infused Rice Bran Oil Dressing. (GF)

**Salmon and Shrimp Pasta** 21.5  
Prenzel Vincon White Wine Beurre Blanc sauce with capers and baby spinach.

**Marlborough Caesar Salad** 19.0  
Four variety lettuce, bacon, croutons, parmesan, tomato, cucumber, Prenzel Garlic Infused Rice Bran Oil and Prenzel Lemon Infused Rice Bran Oil.



## main event

All mains are served with seasonal vegetables or a garden salad.

**Selected Fish with Lemon & Caper Sauce** 28.5  
Pan fried, finished with lemon juice, Prenzel Vincon White Wine, capers and fresh herbs. (GF)

**Lime, Ginger & Honey Glazed Chicken** 27.5  
Chicken prepared with honey, ginger and Prenzel Lime Infused Rice Bran Oil served on a bed of coriander rice. (GF)

**Pork Belly Apple Stack** 28.5  
Twice cooked pork belly strips on a bed of capsicum, zucchini, eggplant, apples, Prenzel Sour Apple Schnapps and Prenzel Lemon Infused Rice Bran Oil finished with Dijon mustard and cream. (GF)

**Spring Lamb with Vincon** 29.5  
Lamb loin baked with Prenzel Rosemary Oil, lime juice and honey served on potato gnocchi.

**Chargrilled Rib Eye on the Bone** 29.5  
400g Flintstone chargrilled to your liking and served with warm potato salad drizzled with Prenzel Citrus Vinaigrette. (GF)

**Herb Crusted Breast of Chicken with Topsy Cherry Sauce** 27.5  
Baked chicken breast with tangy Prenzel Citrus Sauce and Prenzel Black Topsy Cherries.

**Selected Daily Vegetarian Option** POA  
Explained by your service staff.

## desserts

All 10.5

**Black Forest Ice Cream Cake**  
Prenzel Blackcurrant Schnapps and Prenzel Chocomulu.

**Fresh Seasonal Fruits**  
With Prenzel Blackcurrant Schnapps Lemon Curd and chocolate Prenzel Peppermint dips. (GF)

**Classic Chocolate Cake**  
Flourless dark chocolate delight with Prenzel Grand Orange. (GF)

**Luscious Licorice Parfait**  
Prenzel Black Sambuca Liqueur, raspberry coulis and biscotti on the side.

**Summer Layered Cheesecake**  
An exciting assortment of divine Prenzel products are used in this cheesecake lover's dream dessert.

**Trio of Prenzel Sorbets**  
Chef's daily creation, served with seasonal fruit. (GF)

