

## Suppliers

*House made and prepared with Suppliers;  
Matakana Smokehouse, Matakana Oysters, Leigh Fisheries.  
NW Warkworth, Produce Company, Monaghans Limited,  
Carve Meats Limited, Euro Deli, Equagold & Reso.*

### Grinning gecko, Whangarei

Traditional cheese making methods of 'one herd' milking with immediate production. Soft cheese selection made with the organic milk from Ayrshire cows.

### Whitestone, North Otago

New Zealand owned and operated with one of the largest selection of different types of cheese with unique and vast flavour combinations.

### Clevedon valley buffalo, Clevedon Valley

First New Zealand family to raise their own buffalo herd and produce their own dairy selection of milk, cheese and yogurt.

### Over the moon, Putaruru

New Zealand owned and operated with the widest range of speciality, handcrafted and aged cheeses.

### Karikaas, Loburn.

Dutch style cheese made in a traditional manner from sole milk supplier and produced in a range of age categories from young to vintage.



**THE BEACH HOUSE**  
KAWAU ISLAND

With our outstanding location on the Hauraki Gulf, our produce accommodates the tides, winds and seasons. Therefore the variety of food on these platters will incorporate a mixture of produce which will change periodically to reflect seasonal produce.

Our platters embrace our surroundings and ethos, we are all about showcasing local optimum produce and supporting local businesses.

Due to cross contamination of food in production we cannot guarantee to be 100% allergy free.

[www.kawaubeachhouse.co.nz](http://www.kawaubeachhouse.co.nz)

#kawaubeachhouse

## Our Cheese Board

Probiotic Brie | Aged Gouda | Gran Moravia  
Manchego | Buffalo yogurt | Mature Blue  
Goats Cheese | Ricotta | Aged Cheddar

*House selection*

## Our Charcuterie Board

Salami | Pancetta | Chorizo | Prosciutto | Capicola  
Jamón Serrano | Sopressata | Pâté

*House selection*

## Our Seafood Platter

Smoke Salmon | Gravlax | Crab | Oyster  
Shrimp | Squid | Prawn | Mussel | clam

*House selection*

## Our Vegetarian Platter

Probiotic Brie | Aged Gouda | Gran Moravia  
Manchego | Buffalo yogurt | Mature Blue  
Goats Cheese | Ricotta | Aged Cheddar

Green Salad | Balsamic Reduction

Hummus | Paprika | Dukkha

New Season Perlas | Quark | Parsley

Roast Root Vegetable | Lemon

Olives | EVOO

TBH Nut & Seed Mix

*House selection*

Accompaniments to these platters include In-house baked & NZ artisan bread, biscuits & cracker selection. Locally sourced & garden found fruits, nuts, olives & suited condiments.

## Our Sweet Board

Locally produced & House made pastry assortments.

Flavors of

Chocolate | Butter | Cream | Fruit | Vanilla |  
Toffee | Coffee | Citrus | Nut

*House selection*

For your Lunch you will be sharing a Large Platter selection of our produce from the Cheese, Charcuterie, Seafood and Vegetarian board options, followed by a Sweet Platter to share.

Your Platter contents will be chosen by our chef on the day to optimize your dining experience here at The Beach House as we hope to provide a vast variety and bring you the optimum flavors of what the Hauraki Gulf and surrounding New Zealand produce has to offer.

Please inform us if there is any adverse dislikes & dietary requirements prior to dining with us.