

## BRUNCH - SUNDAY 9 AUGUST 2009

American style pancakes doused with maple syrup, served with stewed berries caramelised banana and fresh cream.	14.50 Add bacon: 2.50
Kid's breakfast: two pancakes with a rasher of bacon, maple syrup and whipped cream.	9.50
All day English Breakfast served traditional style with bacon, sausage, mushroom, potatoes, tomatoes, two fried eggs and freshly toasted ciabatta.	18.50
Eggs Plato: two poached free-range eggs rested on chargrilled ciabatta with grilled bacon, spinach and mushroom and smothered with hollandaise sauce.	17.50
Basque Eggs: Free-range eggs broken over pan-fried potatoes, mushrooms, chorizo, tomatoes, feta and spinach, grilled with grated parmesan.	17.50
Winter beef and vegetable stew in rich red wine sauce, with mashed potato and gratin cheese.	16.50
Local little-neck clams steamed in the shell and tossed with spaghetti in a light garlic, chilli and herb crème sauce.	16.00
Risotto of arborio rice flavoured with garlic prawns and baby spinach, finished with fresh grated parmesan.	16.50
Local green-lipped mussels steamed in a Speights and caramelised onion broth, served with toasted ciabatta.	15.50
Bangers and mash: locally produced sausages served on a creamy mash with a rich tomato and caramelised onion jus.	16.50
Fresh fish fillets, pan-fried, and served with a tomato and capsicum chilli jam and a tangy cucumber salsa.	22.50
Whole concession crayfish, butterflied, and grilled with garlic butter and served with caramelised lemon.	34.00
Plato's home made fish and chips: fresh fish fillets encased in a crispy Speights beer batter, served with hand-cut fries and minted coleslaw.	19.50
Devilled kidneys in a rich jus with bacon and tomatoes, served on toasted ciabatta.	16.50
Traditional BLT sandwiched between homemade baps with caramelised onion and aioli, served with crispy chips.	18.50
Minute steak served with a fried egg, garden salad, chips, and a caramelised onion jus.	19.50
Rich seafood chowder filled with fresh fish, mussels, prawns and clams served with toasted ciabatta.	18.50
Chunky mushroom and cream soup, served with toasted ciabatta.	12.50

### ON THE SIDE

**Homemade hashbrown**  
**Tossed green salad**  
**Roasted potatoes**

**4.50 each**

## D e s s e r t s

Traditional lemon delicious served warm, with crème anglaise and vanilla ice cream.	11.90
Rich chocolate and walnut brownie served with hokey pokey ice cream and hot chocolate sauce.	11.90
Sticky date pudding served warm with caramel sauce and hokey pokey ice cream.	11.90
New York-style baked cheesecake made with mascarpone cheese on a sponge base, subtly flavoured with lemon zest and served with strawberry compote.	11.90
Melt-in-the-mouth cappuccino brûlée served with whipped cream and biscotti.	11.90
Affogato — a scoop of gourmet vanilla bean ice cream doused with a shot of espresso	8.00
- or with the extra zing of a nip of liqueur.	11.90

## Hot drinks

### Coffee . . .

Long or short black	3.50	Mocha	4.50
Flat White	4.00	Vienna	4.00
Latte	4.50	Iced Coffee	6.00
Macchiato	4.00		

*We serve doubles — please let us know if you prefer a weaker cup.*

*Please note for soy milk and decaf we charge an extra .50.*

### T e a . . .

Dilmah; Twinings English Breakfast; Twinings Earl Grey; Twinings Peppermint; Lemon twist; Chamomile; Blackcurrant, Vanilla, and Ginseng.	3.50
The Tea Company, loose leaf tea:	3.50
Otago Breakfast, Vanilla, Lemon, Japanese, Chinese Sencha	

### . . . and other hot drinks

Hot chocolate	4.50
---------------	------

### A f t e r

Calem 10 Year Port	10.50
Sambuca — Aniseed-flavoured liqueur from Italy.	10.50
Grappa — Classic Italian coffee accompaniment produced from grape pressings.	10.50
Limone — A refreshing lemon-flavoured digestive produced near Naples.	10.50
Strega — A vibrant, yellow liqueur made with saffron.	10.50
Nocello — Nut-flavoured specialty liqueur.	10.50
Branca Menta — Mint-flavoured after dinner liqueur from Italy.	10.50
Caffè Borghetti — Rich, coffee-flavoured liqueur from Italy.	10.50
Bailey's Original Irish Cream	9.50
Glenfiddich Single Malt 12 Year Whisky	12.50
Hennessy Privilège Very Special Old Cognac	12.50

**Leaning Rock 'Omen' Central Otago Late Harvest Riesling 2006 (375ml)** **9.50 / 32.00**  
Floral, white peach flavours delight in this lightly botrytised, Alexandra wine.

**Packspur Central Otago Sauvignon Blanc Late Harvest Selection 2006 (375ml)** **12.50 / 39.00**  
A fragrant, refreshing dessert treat produced in Lowburn.

**Olssen's Central Otago 'Autumn Gold' Late Harvest Chardonnay 2003 (375ml)** **45.00**  
Dense, honeyed wine with satisfying weight and muscatel flavour.