

## W E D N E S D A Y 1 2 A U G U S T 2 0 0 9

### Entrées

Spiced pumpkin and tomato soup with a drizzle of coconut cream, served with toasted ciabatta.	12.50
Risotto of arborio rice flavoured with roast beetroot and almonds, finished with crumbled feta cheese.	15.50
Local green-lipped mussels steamed in a Speights and caramelised onion broth, served with toasted ciabatta.	15.50
Fresh lamb kidneys tossed in a rich pan gravy with a touch of chilli, served on wilted spinach and lyonnaise potatoes.	16.50
Slow-braised pork belly with crispy crackling, matched with apple ketchup and buttered cabbage.	16.50
Rich seafood chowder filled with fresh fish, mussels, prawns, and clams, and served with toasted ciabatta.	18.50
Beef tataki, soy marinated and served rare, tossed through a crunchy Asian salad with a soy and citrus dressing.	16.50
Platter of confit garlic with local feta, olives and a selection of dips served with slices of toasted ciabatta.	15.00
Crispy bite-sized squid, tossed with garlic and chilli and served with an Outram slaw and tangy citrus dressing.	16.50
House made duck liver and cognac paté served with toasted ciabatta and a duet of house chutneys.	16.00
Poached pear and blue cheese tart rested in short pastry, with a baby spinach salad.	16.00
Southern little neck clams steamed in shell and tossed with spaghetti in a light garlic, chilli and herb crème sauce.	16.00

### M a i n s

Oven-roasted lamb rump served medium-rare on pea mash and balsamic roasted beetroot, finished with mint pesto and a rich pan jus.	29.50
Ribeye fillet, cooked to your taste, and served atop mashed Agria potatoes with sundried tomato pesto and a beef glaze .	29.50
Chargrilled eye fillet, cooked to your liking served on creamy mash topped with paté and finished with a rich red wine jus.	34.00 duck liver
Sautéed pork medallions, served atop a lemon and thyme flavoured bean purée, finished with a mustard cream sauce and peperonata.	29.50
Pan fried chicken breast wrapped in bacon stuffed with mozzarella and caramelised onion on a pumpkin gratin finished with a light pan jus.	29.50
Goan fish curry, fillets of fresh fish with prawns and roast pumpkin in a rich and creamy coconut curry sauce.	29.00
Boneless salmon fillet pan-fried and rested on kumara gnocchi with Dijon mustard and creamed leeks, topped with salsa verde.	29.50
Fresh fish fillets of your choice EITHER:	
- coated in a kelp crust, pan fried and finished with lemon butter OR	29.00
- pan-fried and served with capsicum chilli jam and cucumber salsa OR	29.50
- coated in a citrus crust, pan fried and served with melon salsa and sushi rice.	29.50
Chargrilled portobello mushrooms topped with handmade ricotta and spinach on rich wet polenta with parmesan.	24.50

### ON THE SIDE

- Steamed broccoli, cauliflower and carrots	- Green salad with lemon dressing	5.00ea
- Wok-tossed Asian vegetables in soy	- Brussel sprouts with bacon	

- Honey roasted winter vegetables, wilted spinach & balsamic

- Herbed new potatoes

## D E S S E R T S

Handmade licorice and five spice ice cream served with rhubarb compôte and a cherry and almond florentine. 11.90

Individual chocolate espresso cake topped with warm chocolate ganache and served with vanilla ice cream. 11.90

Melt-in-the-mouth cappuccino brulée served with whipped cream and biscotti. 11.90

Deliciously moist raspberry and coconut cake served with vanilla ice cream and crème anglaise. 11.90

Hot rhubarb and berry crumble, served with vanilla custard and a berry sorbet. 11.90

New York-style baked cheesecake made with mascarpone cheese on a sponge base, subtly flavoured with lemon zest and dished with strawberry conserve. 11.90

Affogato — scoop of gourmet vanilla bean ice cream doused with a shot of espresso 8.50  
— or with the extra zing of a nip of liqueur. 11.90

**CHEESE PLATTER** for one, two or more people choose from 18.50  
Whitestone Windsor blue OR per person  
Evansdale 'tania' smoked brie  
accompanied by a selection of dips, chutneys, crackers and a glass of port.

**Plato's Terrific Soporific** (Hot chocolate laced with vodka and raspberry frambois) 10.50

Calem 10 Year Port 10.50

Bailey's Original Irish Cream 9.50

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

Branca Menta — A minty digestive from Italy. 10.50

Caffè Borghetti — Rich, coffee-flavoured liqueur. Delizioso! 10.50

Laphroaig Single Malt 10 Year Whisky 12.50

Glenfiddich Single Malt 12 Year Whisky 12.50

Hennessy Privilege Very Special Old Cognac 12.50

Delamain 25 year XO 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.

**Olsesen's Central Otago 'Autumn Gold' Late Harvest Chardonnay 2003 (375ml)** 45.00

Dense, honeyed wine with satisfying weight and muscatel flavour.

## Coffee and other hot drinks

Long or short black 3.50 Ristretto 3.50

Flat white 4.00 Cappuccino 4.00

Macchiato 4.00 Vienna 4.00

Latte 4.50 Mocha 4.50

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

*Please note for soy or decaf we charge an additional .50*

Hot Chocolate 4.50

Loose leaf tea: Otago Breakfast, Chinese Green Sencha, Japanese Sencha, Vanilla Sencha 3.50

Dilmah, English Breakfast, Earl Grey 3.50

Herbal tea: Chamomile, Peppermint, Blackcurrant and Vanilla 3.50