

MONDAY 29 MARCH 2010

Entrée

Lightly spiced kumara and coconut soup finished with coriander and served with toasted ciabatta.	12.50
Risotto of arborio rice flavoured roasted mushroom, spinach and Whitestone blue cheese.	16.00
Slow-braised pork belly with crispy crackling, matched with apple ketchup and buttered cabbage.	16.50
Fresh lamb kidneys tossed in a rich pan gravy with a touch of chilli, served on Lyonnaise potatoes.	16.50
Local green-lipped mussels steamed in a Speights and caramelised onion broth, served with fresh ciabatta.	16.50
Caesar salad of organic cos lettuce with parmesan, bacon, croutons and a poached free-range egg served with traditional anchovy mayonnaise.	16.50
Rich seafood chowder filled with fresh fish, mussels, prawns, queen scallops and clams served with toasted ciabatta.	18.50
Platter of confit garlic with local feta, olives and a selection of dips served with slices of toasted ciabatta.	16.00
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
Southern little-neck clams steamed in the shell and tossed through spaghetti in a light garlic, chilli and herb crème sauce.	16.50

Mains

Oven roasted lamb rump cooked medium rare and served with a roast garlic, tomato and crispy artichoke salad and a chickpea purée, finished with balsamic vinaigrette.	30.50
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 homemade paté and finished with a rich red wine jus.	34.00
Pan-fried chicken breast wrapped in bacon, placed on a golden mascarpone polenta cake with wilted spinach, sweetened red pepper and a light pan jus.	29.50
Sautéed pork medallions, served atop kumara hash with roasted nectarines, chargrilled spring onion and a thyme-scented jus.	29.50
Boneless salmon fillet pan-fried and rested sautéed zucchini, parsnip purée, finished with a caper dill dressing.	32.00
Goan fish curry — fillets of fresh fish, prawns and roast pumpkin in a rich and creamy coconut curry sauce.	29.50
Fresh fish fillets of your choice EITHER:	
- coated in a kelp crust, pan fried and finished with lemon butter OR	30.00
- pan-fried and served with capsicum chilli jam and cucumber salsa OR	31.00
- coated in a citrus crust and pan fried served with melon salsa and sushi rice.	31.00
Chargrilled eggplant baked with spinach and smoked brie, plated on parmesan and herb risotto, topped with a tomato and mint vinaigrette.	25.50

ON THE SIDE

- Steamed broccoli, cauliflower, carrots
- Roast potatoes with herb butter
- Green salad with tangy lemon dressing

- Chargrilled zucchini
- Wok tossed Asian greens with soy
- Honey glazed kumara

5.50ea

DESSERTS

Handmade licorice and five spice ice cream served with rhubarb compôte and a cherry and almond Florentine. 12.50

Individual chocolate espresso cake topped with warm chocolate ganache and served with vanilla ice cream. 12.50

Melt-in-the-mouth cappuccino brulée served with whipped cream and biscotti. 12.50

Trio of house-made, late summer ices; please ask your waiter for the day's selection. 12.50

Gluten free Italian chocolate torte served with Cointreau-kissed mascarpone and softened chocolate ganache. 12.50

Deliciously moist raspberry and coconut cake served with vanilla ice cream and crème anglaise. 12.50

Hot rhubarb and berry crumble, served with vanilla custard and a berry sorbet. 12.50

New York-style baked cheesecake made with mascarpone cheese, on a sponge base, subtly flavoured with lemon zest and dished with our apricot conserve. 12.50

Affogato — scoop of gourmet vanilla ice cream doused with a shot of espresso 8.50
— or with the extra zing of a nip of liqueur. 12.50

CHEESE PLATTER for one, two or more people 18.50
Whitestone Windsor blue or Whitestone brie per person
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 Privilège Very Special Old Cognac 12.50

Delamain 25 year XO Cognac 12.50

Aurum '18 Carat' Central Noble Rot Pinot Gris 2009 (375ml) 9.50 / 32.00

Succulent and honeyed, exhibits orange blossom, dried apricots and ripe grapefruit flavours with a long clean finish.

Packspur Central Otago Sauvignon Blanc Late Harvest Selection 2006 (375ml) 12.50 / 39.00

A fragrant, refreshing dessert treat produced in Lowburn.

Clearview Estate Hawke's Bay 'Sea Red' Fortified Syrah Malbec 2007 (500ml) 45.00

A fortified red dessert wine with flavours of cassis and plum finished with a spicy complexity.

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, Chamomile, Peppermint, Blackcurrant and Vanilla 3.50