

# Bread

## **Tiffany's Freshly Baked Artisan Breads**

unsalted butter, extra virgin and balsamic vinegar, pesto

6.50

# Soup

## **Roast Tomato Soup**

basil foam

17.50

## **Pea and Ham Soup**

crème fraiche

18.50

# Entrée

## **Citrus and Ginger Gravadlax Salmon**

avocado mousseline and popcorn parfait

24.50

## **Black Ink Risotto**

baby squid, chorizo, ricotta and spicy chocolate sauce

27.50

## **Ham Hock Terrine**

apple chutney

25.00

## **Casoncelli Alla Bergamasca**

traditional ravioli, from the Lombardy region of Italy

25.00

## **Venison Carpaccio**

kikorangi panna cotta, beetroot and pomegranate pearls

26.00

## **New Zealand Asparagus**

poached egg, hollandaise sauce

24.50

# Clevedon Coast Oysters

Natural with lemon

Mango and Chilli Salsa

Bloody Mary

Kilpatrick

Guinness Ice Cream

**4.50 each or 25.00 per half dozen or 45.00 per dozen**

# Main Course

## **Pan Fried Snapper**

pineapple and hazelnut crust, bok choi,  
lemon balm and chilli sauce

40.00

## **Steamed Akaroa Salmon**

baby vegetables, smoked tomato jelly

42.00

## **Roast Belly of Pork**

grain mustard mash potato, apple and vanilla mousseline cider foam

44.00

## **Rack of Fiordland Venison**

tarragon pomme purée, carrot boulangère, wild mushroom fricassee, jus

45.00

## **Fillet of Canterbury Beef**

truffled polenta, shallot puree, roast asparagus, red wine jus

45.00

## **Rack of Canterbury Lamb**

pea puree, aubergine caviar, kumara fondant, thyme jus

45.00

## **Forest Mushroom and Truffle Risotto**

truffle oil

38.00

# Additions

All main courses are served as complete dishes.  
However, for the larger appetite we would recommend additions.

## **Pomme Purée**

7.50

## **Panache of Steamed Vegetables**

7.50

## **Tempura Cauliflower**

7.50

## **Garden Salad**

7.50

## Dessert

### Iced Lemon Meringue Parfait

lemon gelee

17.50

### Tiramisu

white chocolate and hazelnut ice cream,  
kahlua and dark chocolate sauce

17.50

### Valrhona Chocolate Brownie

marshmallow, red berry mousse, vanilla foam

18.50

### Vanilla Crème Brûlée

lychee and raspberry compote, raspberry sorbet, shortbread

17.50

### Selection of Ice Creams and Sorbet

15.00

## Dessert Taste Plate

Chef's selection of tasting desserts

25.00

## Cheese

### New Zealand Cheese Selection

Three of the best New Zealand cheeses,  
quince paste, and walnut bread

20.00

## Hot Beverages

### Dilmah Tea

5.00

### Bruno Rossi Coffee

5.00

### Hot Chocolate

marshmallows

5.50

## Liqueur Coffee

Galliano, Cointreau, Baileys, Frangelico

Kahlua, Tia Maria, Grand Marnier,

Drambuie, Amaretto or Irish Whisky

layered with semi whipped cream, dusted with chocolate

15.00

## Dessert Wine By The Glass

**Cloudy Bay Late Harvest Riesling Marlborough 2005 10.00**  
 Rich and nectar-like, the palate brims with flavours reminiscent of old-fashioned lime and grapefruit marmalade.

**Charles Wiffen Dessert Riesling Marlborough 2007 12.00**  
 Lifted aromas of honeyed apricots, marmalade, and citrus cheesecake the palate is defined with similar flavours, with a rich long elegant finish.

**Yalumba "FSW8B" Botrytis Viognier Barossa Australia 2009 12.00**  
 A beautiful nose of peach, and mandarin, with a palate to match, the perfect end to any meals.

## Dessert Wine

Cloudy Bay Late Harvest Riesling Marlborough	2005	60.00
Charles Wiffen Dessert Riesling Marlborough	2007	62.00
Pegasus Bay "Finale" Waipara	2008	66.00
Pegasus Bay "Finale" Waipara	2004	75.00
Tempus Two Botrytis Semillion Australia	2005	57.00
Johanneshof Noble Riesling Marlborough	2008	75.00
Yalumba "FSW8B" Botrytis Viognier Barossa Australia	2009	60.00

## Demi Sec Champagne

Moët and Chandon Nectar Impérial Epernay France	N.V	130.00
Billecart-Salmon Demi Sec Mareuil-Sur-Ay France	N.V	150.00

## Port

Taylor's Tawny Port Portugal	20 Year	20.00
Graham's Late Bottled Vintage Portugal	2005	16.00
Taylor's Tawny Port Portugal	10 Year	15.00
Dows Tawny Port Portugal	10 Year	15.00
Ferreira Vintage Port Portugal	2000	25.00

## Cognac

Hennessy	VS	12.00	Remy Martin	VSOP	18.00
Hennessy	VSOP	18.00	Remy Martin	XO	35.00
Hennessy	XO	35.00			

## Malt Whisky

Glenmorangie Lasanta 15 year	19.00	Isle of Jura Prophecy	18.00
Glenmorangie Quinta Ruban 15 year	19.00	Laphroaig 10 year	24.00
Glenmorangie 18 year	25.00	Bruichladdich Rocks	17.00
Glenmorangie Original 10 year	12.00	Ardbeg 10 year	15.00
Springbank 10 year	16.00	Ardbeg Uigedail	18.00
Highland Park 12 year	15.00	Glenfiddich 12 year	12.00