

Tiffanys

On the banks of the Avon River, in the heart of Christchurch you will find Tiffanys Restaurant & Bar. As Christchurch's best loved and most popular dining experience, Tiffanys will always exceed your expectations not only in service but also with fabulous food that melts in your mouth. Tiffanys Restaurant caters for the most discerning diner with a full A La Carte Menu and an extensive wine list. A special emphasis is placed on fresh local produce and New Zealand wines. With the ability to cater for corporate events or Weddings up to 100 persons Tiffanys Restaurant is the perfect venue for any function. If you require privacy book the Chart Room which seats up to 12 persons in cosy surroundings. Your hosts Noel and Sharon are delighted to announce that Tiffanys Restaurant est. 1982 in Tudor House will celebrate 30 years in business in 2012.

From the Menu...

Entrées

- ❖ **Citrus and Ginger Gravadlax Salmon**
avocado mousseline & popcorn parfait \$24.50
- ❖ **Casoncelli Alla Bergamasca**
chefs signature ravioli, from the Lombardy region of Italy \$25.00
- ❖ **Poached Asparagus**
son-in-law egg, orange infused hollandaise \$24.50
- ❖ **Black Ink Risotto**
baby squid, chorizo, ricotta & spicy chocolate sauce \$27.50
- ❖ **Venison Carpaccio**
kikorangi panna cotta, beetroot & pomegranate pearls \$26.00

Mains

- ❖ **Pan Fried Snapper**
pineapple and hazelnut crust, bok choi, shitake mushrooms, lemongrass & chilli sauce \$40.00
- ❖ **Fiordland Venison**
venison pithivier, celeriac puree, beetroot fondant, red wine jus \$45.00
- ❖ **Rack of Spring Lamb**
pea puree, aubergine caviar, kumara fondant, thyme jus \$45.00
- ❖ **Fillet of Canterbury Beef**
truffled polenta, shallot puree, roast asparagus, crisp pancetta, pinot noir jus \$45.00
- ❖ **Steamed Akaroa Salmon**
spring vegetables, smoked tomato jelly \$42.00

Desserts

- ❖ **Prune and Armagnac Tart**
cinnamon and walnut ice cream \$17.50
- ❖ **Tiramisu**
white chocolate and hazelnut ice cream, kalhua and dark chocolate sauce \$17.50
- ❖ **Valrhona Chocolate Bar**
marshmallow, red berry mousse, vanilla foam \$18.50
- ❖ **Lemongrass Crème Brûlée**
lychee and raspberry compote, sauvignon blanc jelly \$17.50
- ❖ **Dessert Taste Plate**
Chef's selection of tasting desserts \$25.00

Note: Menu and prices are subject to change.



TIFFANYS RESTAURANT AND BAR
95 Oxford Terrace, Christchurch
Phone: +64 3 379 1350
Email: tiffanys@xtra.co.nz
www.tiffanys.co.nz

phone: +64 3 379 1350 | email: tiffanys@xtra.co.nz | www.tiffanys.co.nz