

Wine Chambers

r e s t a u r a n t

Menu

bread, olive oil	8.50
platter to share salami, prosciutto, pickles, cheese, chorizo, prawns, olives bread, dips	25.00/49.00 half/full

Starters

beef tartare Charred egg yolk, capers, shallots, horseradish <u>w</u> fresh seasonal salad	16.50
lamb shoulder mint aioli, feta crumble	14.50
south island whitebait fritter brioche, mayonnaise	19.50
crispy pulled duck salad baby cos, fried capers, pancetta, croutons	16.00/32.00 starter/main
risotto wild mushrooms, truffle paste, pine nuts, parmesan	19.50/30.00 starter/main
market fish ceviche cucumber, peppers, coconut and lime dressing	15.50
scallops pancetta, cauliflower puree, anchovy caper vinaigrette	19.50

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Mains

parpadelle truffle cream, parmesan	30.00
confit duck leg mushroom risotto, pine nuts, spinach, parmesan	35.00
venison loin raspberry crusted, osso bucco truffle arancini, turnips, leeks, beetroot chilli chocolate jam	32.00
fish of the day please ask wait staff for details	34.00
chicken roulade wrapped in pancetta, duck fat potatoes, ratatouille	30.00
slow cooked pork belly potato fondant, sage potato puree, beet root	32.00
eye fillet, short rib –cooked to order- potato gratin, broccolini, wild mushroom cream	36.00

Side dishes

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| | 7.50 |
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- Caesar salad
 - brussel sprouts, pancetta
 - asparagus herb butter
 - minted baby potatoes

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Desserts

14.50

each

sticky toffee pudding

vanilla ice cream, salted caramel

coconut panna cotta

blueberry coulis, toasted coconut

chocolate terrine GF

meringue, spiced crumbs, walnut praline

chocolate dessert cocktail

lime sorbet, bubbles

affogato, short espresso, vanilla ice cream

with Frangelico

8.50

16.50

special coffee

15.00

tea & coffee

short/ long espresso

flat white, cappuccino

latte, hot chocolate, mocha

tea selection

4.00

4.50

4.50

4.00

Cheese

9.50 per serving

28.00 for three choices

Cheeses

we use a selection of Kapiti Cheeses ,blue, cheddar
brie, ask your waiter what chef has for you tonight.

dessert wines

2014 Mouton Cadet Saurnes, France

2014 Tohu Rahia Reserve, Noble Riesling, Marlborough

12.00

15.00

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Wine match of the Month

Crispy pulled duck salad
baby cos, fried capers, pancetta, croutons

and a glass of



Aronui Single Vineyard, Pinot Rose, Marlborough 2016

\$25.00