



DINNER MENU

Local ingredients, global flavors

Summer 2009

3 Course Pre Fixe Menu \$55



House Baked Bread & Village Press Olive Oils \$5.50

Sweet Pea Soup with Cured Salmon Crème Fraiche \$13.50

Blackenbrook Pinot Gris (B) or Auntsfield Estate 'Long Cow' Sauvignon Blanc

Smoked Pork Hock, Broad Bean & Spinach Risotto \$17.50

Blind Trail Pinot Noir or Ti Point Vineyard Chardonnay

Spice Crusted Goats Chèvre, Roasted Beetroot, Orange & Hazelnut Salad \$17.50

Millton Opou Vineyard Chardonnay (B) or Auntsfield Estate 'Long Cow Sauvignon Blanc

Grilled Calamari, Olives, Anchovies & Tomato \$17.50

Greenhough Hope Vineyard Riesling or Eradus Vineyard Pinot Gris

Free Range Chicken & Thyme Ravioli with Charred Corn & Avocado \$17.50

Blind Trail Pinot Noir or Auntsfield Estate 'Long Cow' Sauvignon Blanc



Pan Seared Tarikihi on Lemon Scented Quinoa with Caponata \$30

Weka River Riesling or Blind Trail Pinot Noir

Mediterranean Vegetable Terrine with Chickpea, Olive & Potato Salad \$29

Kumeu River Estate Chardonnay (B) or Blind Trail Pinot Noir

South Western Sauce Coated Salmon on Herb & Tomato Cous Cous \$30

Woong Tree Beetle Juice Pinot Noir or Kumeu River Estate Vineyard Chardonnay (B)

Manuka Grilled Ribeye Steak with New Potato Salad & Watercress \$32

Vasse Felix Cabernet or Hewitson Ned & Henry Shiraz (B)

Grilled Pork Cutlet on Soft Parmesan Polenta & Crackling \$30

Weka River Waipara Pinot Noir (B) or Ti Point Chardonnay



Sides - \$5.50

Salad Greens Seasonal Vegetables

LONDON STREET

One Account Per Table and (B) means Bottle Only