

EARLY DINNER MENU

Local ingredients, global flavors

Autumn 2008

\$44 Two Courses or \$48 Three Courses



House Baked Bread & Village Press Olive Oils \$5.50

Seafood Bouillabaisse \$13.50

Lake Hayes Pinot Gris or W5 Vineyard Sauvignon Blanc

Wild Mushroom Risotto with Peppered Cervena \$17.50

Te Kairanga Pinot Noir or Millton Opou Vineyard Chardonnay (B)

Salmon Gravlax with Mixed Greens & Leek, Blue Cheese & Walnut Tart \$16.50

Beach House Vineyard Chardonnay or Terrace Heights Estate Pinot Gris

Manuka Grilled Calamari with Olive, Lemon, Chorizo & Spinach Salad \$16.50

Ti Point Viognier or Johanneshof Cellars Pinot Gris (B)

Chèvre Ravioli, Toasted Hazelnuts & Lemon Zest Salad \$15.50

Lake Hayes Pinot Gris or W5 Sauvignon Blanc



Pan Seared Groper on Fondant Potato & Semi-Dried Tomatoes \$30

Beach House Chardonnay or Weka River Riesling

Pumpkin & Ricotta Crêpe, Grilled Vegetables & Beetroot, Chèvre & Orange Salad \$25

Ngatarawa Glazebrook Chardonnay (B) or Te Kairanga Pinot Noir

Braised Central Otago Lamb Shoulder & Cutlet with Tomato & Broad Bean Salad \$30

Te Kairanga Pinot Noir or Staete Landt Chardonnay (B)

Manuka Grilled Ribeye (400g on the bone) Steak with Polenta Chips & Horseradish Aioli \$35

Wirra Wirra 'Scrubby Rise' Shiraz or Thyme Hill Merlot

Murrellen Pork Cutlet & Cracklings with Carmelized Apples & Garlic Confit \$30

Te Kairanga Pinot Noir or W5 Vineyard Sauvignon Blanc



Sides - \$5.50

Salad Greens Seasonal Vegetables

LONDON STREET

One Account Per Table

No BYO (B) means Bottle Only