



## DINNER MENU

### - TASTING PLATES -

<b>Ciabatta bread</b> <i>Balsamic vinegar, olive oil, butter</i>	<b>7</b>	<b>Tarakihi goujons</b> <i>Golden lager beer batter, tartare sauce</i>	<b>11</b>
<b>Crusty garlic bread</b> <i>Garlic and herb butter</i>	<b>7</b>	<b>Wagyu beef sliders</b> <i>Three classic American mini beef burgers</i>	<b>13</b>
<b>Chunky fries or shoestrings</b> <i>Aioli, tomato sauce</i>	<b>7</b>	<b>Polenta crumbed calamari</b> <i>Aioli, lemon</i>	<b>9</b>
<b>Tomato, parmesan and basil arancini</b> <i>Red pepper, vine tomato, almond sauce</i>	<b>10</b>	<b>Smoked hoki and potato croquettes</b> <i>Spiced mayonnaise</i>	<b>10</b>

### - LARGER PLATES -

<b>Grilled haloumi</b> <i>Avocado, asparagus, lemon</i>	<b>16</b>	<b>Calamari and spicy chorizo salad</b> <i>Kalamata olives, cherry tomatoes, chickpeas, rocket, paprika oil</i>	<b>16</b>
<b>Rare angus beef bavette</b> <i>Habanero mayonnaise, rock salt</i>	<b>14</b>	<b>Duck liver pâté</b> <i>Melba toast, pickled shallots, cornichons</i>	<b>14</b>
<b>Greenlipped mussels</b> <i>Steamed in aromatic spices with Italian parsley and garlic</i>	<b>16</b>	<b>Spicy cheese fondue</b> <i>With crusty bread soldiers</i>	<b>15</b>

### - THE TASTING ROOM PLATTER -

A selection of our tasting plates for 2 - 4 people  
**\$45**

### - SIDES -

Today's vege from Cuba St Fruit Mart - Garden salad with a light vinaigrette - Chunky fries or shoestrings  
**\$7 each**

### - MAINS -

<b>Free range pork loin</b> <i>Grilled apple, fennel, celeriac and red cabbage slaw, apple jus</i>	<b>26</b>
<b>Lemon and thyme chicken breast</b> <i>Leek and potato galette, new season asparagus and thyme jus</i>	<b>26</b>
<b>Roasted lamb rump</b> <i>Soft parmesan gnocchi, snow peas, baby carrots and minted jus</i>	<b>29</b>
<b>Fresh market fish</b> <i>On panzanella - capsicum, vine tomato, cucumber, basil salad, crème fraiche salsa verde</i>	<b>28</b>

### - Beef Wellington - \$36

*Prime Angus beef fillet wrapped in bacon and topped with mushroom duxelle, all encased in puff pastry and served with truffled gravy, and lyonnaise potatoes.*

*The Lonely Planet Guide listed our Beef Wellington, matched with a handle of black beer, as one of the Top 10 Eating Experiences in New Zealand.*

*We also think it's great with a glass of Peregrine Pinot Noir.*

**Black Beer \$8**  
**Peregrine Pinot Noir \$15**

<b>Roast vine tomato and tapenade tart</b> <i>Feta, rocket, caramelised onion and balsamic reduction</i>	<b>22</b>
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<b>100% Wagyu beef burger</b> <i>Kapiti Te Horo Swiss cheese, tomato, butterhead lettuce, house chutney, shoestring fries</i>	<b>22</b>
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<b>Beer battered tarakihi</b> <i>Served with chunky fries, coleslaw, vinegars and sauce tartare</i>	<b>22</b>
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<b>21 day aged sirloin steak</b> <i>Hand cut chips, café de Paris butter, beef jus</i>	<b>30</b>
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### - PUDDING -

<b>Orange blossom brulee</b> <i>With candied orange and a tuille biscuit</i>	<b>14</b>
<b>Vanilla icecream sundae</b> <i>Homemade chocolate sauce and honeycomb</i>	<b>10</b>
<b>Dark chocolate and cherry tart</b> <i>With a dollop of whipped cream</i>	<b>14</b>
<b>Kaimai double cream brie</b> <i>70gm, homemade fruit paste, crusty bread</i>	<b>20</b>
<b>Summer berry trifle</b> <i>New season strawberries soaked in St Remy brandy with creamy white chocolate</i>	<b>14</b>

The Tasting Room is proud to support the Mary Potter Hospice Annual Strawberry Festival. \$2 of every trifle sold will be donated to the Mary Potter Hospice.



## - LUNCH -

Our lunch dishes are all available with a glass of Stoneleigh wine or tap beer \$5  
or a long refreshing soda \$3

<b>Panzanella salad</b> <i>Roast capsicum, vine tomato, olives, basil, dressed rocket, cucumber and ciabatta</i>	<b>12</b>
<b>Calamari and spicy chorizo</b> <i>Kalamata olives, cherry tomatoes, chickpeas, rocket and paprika oil</i>	<b>16</b>
<b>Roasted asparagus</b> <i>Topped with a free range poached egg, parmesan and croutons</i>	<b>12</b>
<b>Greenlipped mussels</b> <i>Steamed in aromatic spices with Italian parsley and garlic</i>	<b>14</b>
<b>Veal schnitzel</b> <i>Red cabbage, fennel and celeriac slaw with caper and lemon dressing</i>	<b>15</b>
<b>Grilled haloumi</b> <i>Avocado, asparagus and lemon salad</i>	<b>16</b>
<b>Wagyu beef burger</b> <i>A 100% wagyu beef patty, Te Horo Swiss cheese, tomato, butterhead lettuce, homemade chutney and shoestring fries</i>	<b>22</b>
<b>Beer battered tarakihi</b> <i>Served with chunky fries, coleslaw, vinegars and sauce tartare</i>	<b>22</b>
<b>Beef Wellington</b> <i>Prime angus beef fillet wrapped in bacon and topped with mushroom duxelle, encased in puff pastry, served with lyonnaise potatoes and truffled gravy</i>	<b>36</b>
<b>Sides</b> <i>Fresh veges from Cuba Fruit Mart or a dressed garden salad or chunky/shoestring fries</i>	<b>7</b>

## - LONG REFRESHING SODAS -

Tahitian lime, basil and Waiwera sparkling \$4.5  
Sparkling rose water with fresh mint \$4.5  
Long lemonade \$4.5



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<b>Chunky fries or shoestrings</b> <i>Aioli, tomato sauce</i>	<b>7</b>	<b>Polenta crumbed calamari</b> <i>Aioli, lemon</i>	<b>9</b>
<b>Tomato, parmesan and basil arancini</b> <i>Red pepper, vine tomato, almond sauce</i>	<b>10</b>	<b>Smoked hoki and potato croquettes</b> <i>Spiced mayonnaise</i>	<b>10</b>
<b>Spicy cheese fondue</b> <i>With crusty bread soldiers</i>	<b>15</b>	<b>Duck liver pâté</b> <i>Melba toast, pickled shallots, cornichons</i>	<b>14</b>

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<b>Vanilla icecream sundae</b> <i>Homemade chocolate sauce and honeycomb</i>	<b>10</b>	<b>Summer berry trifle</b> <i>New season strawberries and creamy white chocolate</i>	<b>14</b>
<b>Dark chocolate and cherry tart</b> <i>With a dollop of whipped cream</i>	<b>14</b>	<p>The Tasting Room is proud to support the Mary Potter Hospice Annual Strawberry Festival. \$2 of every trifle sold will be donated to the Mary Potter Hospice.</p>	



## - BRUNCH -

<b>Free range eggs</b> <i>How you like them, on buttered 5 grain toast. With bacon \$13</i>	<b>10</b>
<b>Grilled haloumi</b> <i>With avocado, asparagus and preserved lemon</i>	<b>16</b>
<b>French toast</b> <i>Poached rhubarb and strawberries with runny cream</i>	<b>18</b>
<b>Calamari and spicy chorizo salad</b> <i>With kalamata olives, cherry tomatoes, chickpeas, rocket and paprika oil</i>	<b>16</b>
<b>The Tasting Room breakfast</b> <i>Bacon, sausage, black pudding, mushrooms, tomato, roesti, eggs and toast</i>	<b>22</b>
<b>Beer battered tarakihi</b> <i>Served with chunky fries, coleslaw, infused vinegars and sauce tartare</i>	<b>22</b>
<b>Wagyu beef burger</b> <i>A 100% wagyu beef patty, Te Horo Swiss cheese, tomato, butterhead lettuce, homemade chutney and shoestring fries</i>	<b>22</b>

## - SIDES -

Egg, anyway - bacon - field mushrooms - spinach - toast  
**\$5 each or two for \$9**

## - ROESTI -

Roesti is a traditional breakfast dish from alpine Switzerland dating back to the early 19th century. Our Roesti are all served in the pan in which they are cooked.

<b>Sennor Roesti</b> <i>Champagne ham off the bone, roesti potato, cheese, tomato and fried eggs</i>	<b>20</b>
<b>Lox Roesti</b> <i>Smoked salmon, roesti potato, spinach, poached eggs and hollandaise</i>	<b>21</b>
<b>Gemüse Roesti</b> <i>Sautéed asparagus, roesti potato, , tomato and fried eggs</i>	<b>19</b>



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 MARY POTTER HOSPICE  
ANNUAL STRAWBERRY FESTIVAL

