

Welcome,

PORCINI CAFE was established in 2007 by owner and Chef, Peter Brennan with the intention to show case the produce of the region.

At Porcini, we shop daily and cook all meals to order especially for you. This, *a la minute* style is the old craft of cookery, ensuring the ingredients are left intact until the moment of cooking. We cook everything individually and pay each dish equal attention.

Much of the produce we use is sourced from artisan suppliers around South Head, Helensville. This is supplemented with produce from our home kitchen garden and orchard in Kaukapakapa, Rodney district and from throughout New Zealand.

More than half of the wines we list are grown, produced and bottled within 30kms of Porcini Cafe.

Enjoy.....

# White & Rose

Kumeu River Village Chardonnay (Kumeu) <i>Slight limey, buttery flavours with floral hints woven into soft acidity.</i>	29.00 / 7.50
Kumeu River Estate Chardonnay (Kumeu) <i>A Class Act. Rich ripe citrus flavours with hints of butterscotch and yellow peaches. Deliciously weighty, concentrated and harmonious with good acid balance.</i>	55.00 / 12.00
Kerr Farm Thelma Grace Unoaked Chardonnay (Kumeu) <i>Mendoza fruit was grown to make this wine. Light straw colour with peach and apricot aromas combining with a citrus lime finish. Chic &amp; classy Kumeu chardonnay.</i>	36.00 / 8.00
Kerr Farm Sauvignon Blanc (Kumeu) <i>Produced in the riper style and cold fermented. Pale straw colour with lime and tropical fruit overtones. Weighty and rich with excellent structure and length.</i>	36.00 / 8.00
Touraine Sauvignon Dom Vauvy (Loire France) <i>An enticing nose of gooseberry, and a hint of chalky soil. The palate is green fruit, with grassiness and a tangy, rounded finish.</i>	46.50 / 10.50
Corte Federico Pinot Grigio (Sicily, Italy) <i>A lighter style dry pinot gris. Bright, crisp and dry with delicate Nashi pear character, light citrus and soft acid.</i>	29.00 / 8.00
Coopers Creek "The Pointer" Pinot Gris (Marlborough) <i>A lovely mix of ripe pears and spice with just a hint of earthiness. Full bodied with a lingering taste of summer.</i>	38.00 / 8.50
Kumeu River Pinot Gris (Kumeu) <i>Floral and weighty with finely balanced acidity. Peach, pear and spice aromas. A harmonious wine with instant appeal.</i>	43.00 / 9.50
Devil's Rock Riesling (Pfalz Germany) <i>Fresh, clean, zesty lemon and grapefruit flavours. Rich and ripe with good acidity and a rounded finish.</i>	30.90 / 7.50
Kerr Farm Bella Rosa Rosé (Kumeu) <i>Pinotage blushed Rose. Soft pink colour, with stone fruit and mandarin infused with a zephyr of acid</i>	38.00 / 8.50

## Red

Codici Montepulciano Abruzzo (Abruzzo,Italy)	29.90 / 8.00
<i>Blend of Montepulciano and Sangiovese grapes. Mellow plums and ripe summer fruit, soft tannins with a hint of leather on the nose. Fine food wine.</i>	
Coopers Creek Malbec (Huapai)	42.00 / 9.00
<i>Rich purple coloured spice filled wine. Good tannins and earthy pepper with a long dry finish of summer berries woven with hints of chocolate.</i>	
Lake Chalice Merlot (Marlborough)	36.00 / 8.00
<i>Ruby red colour. Aromas of boysenberry and plums. A medium bodied merlot with vibrant fruit and subtle tannins. Tones of chocolate, tobacco leaf and spicy, toasty oak.</i>	
Serenata Nero D'Avola (Sicily)	34.50 / 8.00
<i>Big plum and cassis, on the nose and the palate, lingering fruit that finishes with spice.</i>	
Kerr Farm Pinotage (Kumeu)	36.00 / 8.00
<i>Bright crimson red colour with fresh wild berry fruits and earthy spice accent. The palate is well structured, velvety warm with lifted vibrant primary fruit characters. (One of our Chef's favourites).</i>	
Kumeu River Village Pinot Noir (Kumeu)	29.00 / 7.50
<i>Great value Auckland Pinot. Crisp and tight. Gets to the point with good berry and plum flavours, plenty of spice and a touch of sweetness.</i>	
Desert Heart "Seduction" Pinot Noir (Central Otago)	45.00 / 9.00
<i>Luscious and vibrant with black cherries, raspberry and spice. Aged 11 months in French Oak Barriques to lift the tannins and impart a hint of vanilla. Stunning new Pinot Noir from a low environmental impact vineyard</i>	
Waimarie Syrah (Muriwai)	49.50 / 10.00
<i>Classic warm climate ripened fruit. Plummy with hints of cassis, black pepper, spice and liquorice. Fine food wine.</i>	

## Sparkling

Moet et Chandon (France)	105.00
Lindauer Special Reserve (NZ)	29.00
Lindauer Brut or Fraise (NZ) 200ml	8.90
Prosecco Villa Jolanda (Italy)	45.00 / ***
<i>Clean floral nose, hint of grapeskins. Dry crisp palate with subtle wafer biscuit and lemon, refreshing and balanced with a long finish.</i>	

## *Dessert Wine*

Coopers Creek Marlborough Late Harvest Reisling	40.00 / 8.00
Selaks East Coast Ice Wine	40.00 / 8.00
Sileni Late Harvest Reisling	45.00 / 9.00
Saints Gisborne Noble Semillon 2009	46.00 / 9.00

## *Beer*

Heineken	6.00
Steinlager Pure	6.00
Mac's Gold	6.00
Sol	6.00
Monteiths—Radler, Original & Dark	6.00
Blonde (low carb)	6.00
Speights Gold	5.50
Lion Red	5.50
Amstel Light	6.00
Scotts Brewery Pale Ale (Gluten Free)	8.50

## *Spirits*

Spirits	from	7.00
Liqueurs	from	8.00
Port	from	8.00
Special Coffee		12.00

## *Non Alcoholic*

Apple Juice	5.00	
Pineapple Juice	5.00	
Orange Juice	5.00	
Tomato Juice	5.00	
Limonata	5.00	
Ginger Beer	4.00	
Coke	4.00	
Lemonade	4.00	
Tea	4.00	
Coffee	from	4.00
Hot Chocolate		4.50

## *Corkage*

7.00 per 750ml bottle

# *Menu*

## *Pizza Bread*

Garlic salt and herb	7.00
Sweet onion and mozzarella	9.00
Basil pesto and parmesan	9.00

## *Entree*

Soup of the Day	See Blackboard
Avocado baked with scallops and Mushrooms, glazed under Hollandaise and parmesan.	18.50
Crispy Duck and cashew salad dressed with a balsamic and wine must reduction.	18.50
King Prawns pan cooked with loads of garlic and butter.	18.90
Fresh mussels, see special board for today's cooking style ( <i>when in season</i> )	Market Price
Porcini Café Pate, rich and satisfying pate made in house with chicken livers and bacon slow cooked in red wine with cashew nuts. Served with toasted bread	14.50

See Blackboards for today's Specials

*Please note we provide one account per table.*

## *Main*

Breast of chicken pan roasted with mushrooms, garlic, sweet chilli and cream, topped with parmesan and avocado. 32.90

Scotch fillet steak smothered with mushroom and red wine jus, served on horseradish mash. 36.90

Twice roasted duck with a rich Grand Marnier jus. 37.60

Baby Lamb rump roasted with Dijon and wholegrain mustard crust. Served on potatoes and roast garlic, with thyme and white wine pan jus. 34.90

Eye fillet, pan cooked with stilton cheese sauce. 38.90

Snapper fillets and scallops pan cooked with Hollandaise. 37.90

Pork shoulder slow cooked in cider jus with apples, onion & sage, served on mash. 34.90

Aubergine parmigiana. Crumbed egg plant With tomato, potato, spinach & bocconcini 28.90

***All mains are served with potatoes & fresh seasonal Vegetables.***

- ***Please see blackboards for todays special mains and entrees.***

We are **fully licensed** but allow BYO of Wine only  
(\$7.00 corkage charge per 750ml bottle)

## *Pasta*

Fresh fettuccine – with chicken, bacon, mushrooms,  
cream and parmesan. 24.50

Fresh fettuccine – with scallops, prawns, mushrooms,  
capsicum and cream. 26.50

Fresh Ravioli hand made in house – Filled with  
Forest mushrooms (Porcini, shitake, Oyster).  
Baked in cream sauce with bacon (*optional*),  
mushrooms, garlic & fresh spinach. 24.50

- ***Pasta dishes can be prepared with fresh tomato sauce on request***

## *Side Order*

Salad	6.00
Seasoned vegetables	6.00
French fries	4.00
Kumara Fries	6.00

*Please note, all mains are served with potatoes & fresh  
seasonal Vegetables*

## *Pizza Bread*

Garlic salt and herb	7.00
Sweet onion and mozzarella	9.00
Basil pesto and parmesan	9.00



# Pizza

(Medium 17.50 Large 25.90)

## **Traditional**

Pepperoni— pepperoni, mushroom, capsicum, onion & feta.

Margherita—fresh Tomato, bocconcini and basil.

Quattro Stagioni (four seasons) —ham, mushroom, capsicum, olives, artichokes, shrimps and anchovies (optional).

Pescatora (seafood) - a medley of seafood with tomato and capers.

## **Modern**

Ranch— meat, meat and more meat with capsicum and mushrooms.

Country— bacon, rosemary potatoes, caramelised onion, sour cream and chives.

Bombay—tandoori chicken, red onion, cashew nuts, banana, mango chutney and yoghurt.

Gamekeepers—hunters sausage, choritzo, garlic, mushroom, capsicum, onions, chilli, pumpkin and chutney.

Fields and meadows (Vegetarian) – capsicum, olives, mushroom, roasted pumpkin, sundried tomato, garlic and feta.

Hawaiian - ham and pineapple. (Med 14.50 Lge 19.50)

Porcini special - smoked chicken, bacon, brie and cranberry.  
(Large only 26.90)

***All pizza are thin based  
with Tomato Sauce and Mozzarella***

**Gluten Free** bases available - (medium size only) +\$2.00

## *Dessert Wines*

Coopers Creek Marlborough Late Harvest Reisling	40.00 / 8.00
Selaks East Coast Ice Wine	40.00 / 8.00
Sileni Late Harvest Reisling	45.00 / 9.00
Saints Gisborne Noble Semillon 2009	46.00 / 9.00

## *Port*

Taylors Fine Ruby	8.00
Taylors Fine Tawny	8.00
Sandeman Late Bottled Vintage	10.00
Dows 10 year old Fine Tawny	12.00

## *Special Coffee*

Jamesons Irish Whisky	
Appletons Jamaican Rum	
Napolean Brandy	
Drambuie	
Tia Maria	
Cointreau	
Baileys	
Kahlua	
Frangelico	
Ammaretto	
Galiano	All 12.00

## *Dessert*

Apple and rhubarb crumble served with vanilla ice cream.	12.00
Baked cheesecake served with cream and quince syrup.	12.00
Chocolate fudge brownie with cream and seasonal fruit.	12.00
Sticky date pudding with toffee sauce.	12.00
Hand made ice cream. Please see blackboard for todays selection.	<i>per scoop</i> 4.00
Formaggio — English Stilton & NZ Brie	
- with crackers and grapes	17.00
- plus house Port	22.00

**Please see the blackboard for dessert specials**

## **Porcini Mushroom** –(Boletus edulis)

-*cèpe de Bordeaux* **French**, - *penny bun* **English** ,  
-*steinpilz* **German**, - *hed tab tao* **Thai**, -*byelii greeb* **Russian**,  
-*eekhoortjesbrood* **Dutch**, - *mei wei nuigan* **Chinese**, - *khubz el a'a* **Arabic**

Large imposing mushroom the cap of which may reach 25 cm (10 in) in diameter and 1 kg (2.2 lb) in weight. It forms an association with pine and is found in pine forests and plantations in autumn.

This fabulous forest mushroom was given the name “*piglet*”, Porcini, by Italians who observed the way the baby mushrooms clustered about the parent. Porcini became a favoured fungi by the Romans who identified it across Europe and to the edges of their known world.

The Porcini mushroom considered the “King of Mushrooms” is a true international food found in cuisine across Europe, Asia and the Middle East. For us a metaphor for the tastes, styles and influences that make up New Zealand's cuisine.