

VIDAL

RESTAURANT

DAILY BREAD - Freshly baked 7.00

AQUIFERRA- EV OLIVE OIL 3.50
A boutique blend of Tuscan and Spanish olive varietals, Leccinco, Frantoio, Pendolino and Picual

MATAPIRO-EV OLIVE OIL 3.50
Medium intensity, well balanced, fruity, pungent oil

CREAM OF WHITE ASPARAGUS SOUP, SEARED SCALLOPS 19.90

SALT AND CHILLI SQUID 22.50
Green leaves, soft herbs, kaffir lime dressing

AORAKI SMOKED SALMON-MOUNT COOK 23.50
Sweet radish, hard boiled egg, asparagus, warm brioche, citrus jelly
wilted rocket

FRESH MARKET FISH 29.50
Chefs inspiration

LAMB NECK ENCASED IN BREAD 28.50
Nashi pear, gorgonzola cheese, pickled cauliflower and capers with peach relish

HAND MADE FETTUCCINE PASTA 28.50
Shredded wagyu beef cheek, confit tomato, wilted spinach, beef and tomato cream,
shaved parmesan

FREE RANGE CHICKEN THIGH 28.50
Herb Quinoa, buttered carrot, oyster mushrooms, chicken Madeira jus

BEETROOT RISOTTO 24.50
Fennel, orange, crisp pastry and feta cheese

FREE RANGE PORK BELLY 26.90
Swede puree, potato thyme and onion croquette, capsicum mint jelly,
toasted almonds

SIDES

Shoe string fries 6.70

Mix leaf salad 6.50

Cauliflower with herb and nut butter 9.00

Vidal white asparagus 10.00