

THE CONSERVATORY RESTAURANT

Starters

BREADS

GARLIC \$5.50
And Herb Bread

PITA BREAD \$8.50
Topped with Sundried Tomato, Olives, Pesto and Cheese

ENTRÉES

SOUP OF THE DAY \$8.90
Served with a hot bread roll

SEAFOOD CHOWDER \$11.90
With grilled Garlic Crostini

PORK BELLY \$17.90
Slow cooked Pork Belly with Apple and Egg Salad and Red Wine Reduction

CANNELLONI \$16.90
Chicken and Spinach, Brie, Cannelloni with Pesto and Tomato Basil Couli

STRUDEL \$15.90
With Pumpkin, Eggplant, Zucchini and Feta Cheese, Olive Pesto and Tomato Salsa

SCALLOPS \$19.90
With Parmesan Cream and Herb Sauce, Sesame and Paprika Crisps

RAVIOLI \$15.90
Salmon, Kikorangi Blue Cheese with Pesto and Spinach Cream Sauce

BLACK PUDDING \$16.90
Onion Confit and Minted Hollandaise and Lamb Liver grilled with Portobello Mushroom

*All Entrées are available as Mains
As our meals are individually prepared we are able to cater to special
Dietary requirements. Please check with the waiting staff prior to ordering.*

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Mains

FILLET STEAK	\$32.90
<i>With Feta Cheese, Eggplant Ravioli, Kumara Puree and Sauce Bernaise</i>	
CORNFED CHICKEN BREAST	\$29.90
<i>With Chickpea, Pumpkin and Tomato Casserole and Rocket Salad</i>	
VENISON MEDALLION	\$32.90
<i>With Red Wine Glaze and Cauliflower Puree with Roasted Beetroot, Walnut and Orange Salad</i>	
SALMON FILLET	\$30.90
<i>Steamed with Pesto Polenta Gnocchi, Sautéed Beans and Citrus Butter</i>	
LAMB RUMP	\$30.90
<i>Roasted with Sumac Seasoning Minted Pea Puree Tart and Rosemary Jus</i>	
PORK SIRLOIN	\$29.90
<i>With Roasted Butternut Pumpkin, Candied Ginger and Apple Salad</i>	
FISH OF THE DAY	\$29.90
<i>Panfried, Steamed or Tempura Fried with Ginger Stir-fried Cabbage and Garlic Aioli</i>	
FETTUCCHINE	\$19.90
<i>With Sautéed Silverbeet, Pumpkin and Sundried Tomato</i>	
OR	<i>With Bacon, Mushroom and Pesto Cream Sauce</i>
TEMPURA SEAFOOD	\$27.90
<i>With Sautéed Asian Greens and Lemongrass Ginger Dressing Tempura Mussels, Oysters, Garlic Prawns and Squid</i>	
BUTTER CHICKEN	\$23.90
<i>Served with Roti Bread, Basmati Rice, Apple Cucumber Raita and Chutney</i>	

SIDE ORDERS

<i>Mushrooms & Onions Sautéed</i>	\$5.00	<i>Rice Steamed or Fried</i>	\$5.00
<i>French Fries</i>	\$5.00	<i>Kumara Chips</i>	\$5.00
<i>Grilled Tomatoes</i>	\$5.00	<i>Two Fried Eggs</i>	\$5.00

Unlike many Restaurants we consider Vegetables or Salad
To be an integral part of your Dining Experience.
Your Vegetables or Salad are **INCLUDED** in the cost of your Main meal
And are not charged for separately.

THE CONSERVATORY RESTAURANT

Desserts

CRÈME BRÛLÉE

Blueberry and Mango with Shortbread and Ice Cream

PUDDING

Maple Pumpkin and Raisin Pudding with Pumpkin Petit Pot and Ice Cream

TIRAMISU

Sponge Fingers with Amaretto, Espresso, Mascarpone, Chocolate Ice Cream and Fruits

APPLE AND CITRUS PIE

Served with Vanilla Crème Fraiche and Fruits

CHOCOLATE MOUSSE

Chocolate and Grand Marnier Mousse with Tuille Biscuit Basket and Berry Compote

CARAMELIZED BANANA

Galette with Butterscotch Sauce, Fruit and Ice Cream

All Desserts \$11.90

SELECTION OF NEW ZEALAND CHEESES *with Fruit Compote, Grapes and Crackers*

1 person \$15.00 2 persons \$24.00

Tea and Coffee

\$4.00

Coffee

Short Espresso

Long Espresso

Cappuccino

Café Latte

Flat White

Mochaccino

\$7.50

Café Calypso (Kahlua)

Café Murphy's (Irish whiskey)

Café Nero (Galliano)

Café Baileys (Irish Cream)

\$3.50

Tea

(Earl Grey, English breakfast)

Herbal Tea Selection

Decaffeinated Coffee available on request

PORTS, SHERRIES & COGNACS

Taylor's Tawny Port

\$6.00

Crofts Distinction Premium Reserve

\$8.00

Taylor's Ruby Port

\$6.00

Tio Pepe Sherry

\$6.00

Robard & Butler Artillery Port

\$6.00

Hennesy Cognac

\$6.20

All prices include GST

WE ALSO SPECIALISE IN PRIVATE CATERING & SPECIAL OCCASIONS