

Maginnity's

Lunch

Light Meals

Baguette with salted butter	\$4.00
Warm chili and citrus scented olives with grissini	\$6.50
Grilled baguette and chili corn loaf served with Lot 8 Wairarapa oil and dukkah	\$8.00
Horowhenua beetroot and caramelized onion tart with Kikorangi blue cheese Szechwan roasted walnuts, wild rocket served with Greytown apple and port syrup	\$16.50
Salt and pepper squid, fresh rocket and preserved lemon salad, cherry tomato and shaved fennel, honey mustard aioli	\$16.00
Soup of the day created with fresh market vegetables served with sourdough	\$13.50
Thyme braised Wairarapa mushrooms on grilled ciabatta, streaky bacon and sauce romesco with fresh rocket and tomato salad	\$17.00
Kawakawa Fire poached chicken in tempura nori, pickled vegetable julienne, onion puree and smoked pepper dressing	\$17.00

Mains

Smoked salmon and potato fish cake, lettuce and preserved lemon salad, sauce béarnaise	\$19.50
Lamb's fry and Island bay bacon, poached free range egg with sauté potato	\$19.50
Crumbed pork shoulder, with sweet apple mustard, celeriac remoulade with watercress and crisp mushroom, served with gaufrette potatoes	\$20.00
Slow cooked beef "Burgundy style", button mushrooms, glazed baby onions and carrots, served with potato puree and fresh parsley	\$22.50
Pirinoa Station lamb shoulder and cumin spiced wonton, local herb spätzle, carrot puree and green beans, fresh grape and olive salsa with Lot	\$22.50
Pan fried fish on roast potato hash with rosemary, sauce vierge with Lot 8 olive oil, roast lemon chutney with Gladstone winery pinot dressing and baby rocket salad	\$26.00

Sides

Fries with aioli	\$7.50
Gratin potatoes with fresh herbs	\$7.50
Steamed vegetable medley with Wairarapa Citrus oil	\$7.50
Fresh pear, fennel and dried cranberry salad with rocket, feta and lemon dressing	\$7.50

Desserts

Vanilla pannacotta, soft rhubarb, citrus ginger syrup and blackberry dark chocolate mousse	\$14.50
Whittaker's 72% dark chocolate fondant, poached pear and almond crumble, ginger nut ice cream and silk chocolate (allow 15 minutes)	\$14.50
Orange and cardamom parfait, peach strudel wonton, dark chocolate and pinot noir mousse on pistachio soil	\$14.50
Panettone bread and butter pudding, macerated dry fruits and vanilla ice cream with caramel sauce	\$14.50
Italian style sponge with Mojo coffee infusions, mascarpone mousse, Whittaker's chocolate shavings with banana ice cream and coffee soil	\$14.50

Cheese, served with grapes, quince jelly, toasted walnuts, fresh pear and crackers

Kapiti Tuteremoana cheddar, quince jelly, wafers and fresh pear (Wellington)	Single \$16.00 Two cheeses \$18.00
Kapiti Kikorangi blue, Szechwan walnuts, fruit toast, fig (Wellington)	Single \$16.00 Two cheeses \$18.00
Whitestone Mt Domet double cream brie, tea poached apricots, toasted almonds, sourdough and crackers (Oamaru)	Single \$16.00 Two cheeses \$18.00
Tarago River Jensen's Red washed rind (Australia)	Single \$16.00 Two cheeses \$18.00

*Prices and availability subject to change without notice. Up to date as of 08/08/2012.

This menu is brought to you by **menus**

