

Maginnity's

Dinner

Appetisers

Salt and pepper squid served with fresh lemon and aioli	\$9.00
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
Baguette with salted butter	\$4.00

Entrees

Seared New Zealand scallops, spiced chorizo, pumpkin puree and leek fondue, toasted pumpkin seeds, with preserved lemon and herb salad, curry oil	\$18.00
Wild rabbit terrine, duck liver parfait, crisp baguette, pear and saffron puree, shaved fennel, chervil and rocket salad with roasted almond oil	\$17.00
Smoked gammon belly, poached apple, crisp watercress and roasted fennel served with split pea & ham hock broth	\$16.00
Horowhenua beetroot and caramelised onion tart with kikorangi blue cheese, Szechwan roasted walnuts, wild rocket served with Greytown apple and port syrup	\$16.50
Kawakawa Fire poached chicken in tempura nori, pickled vegetable julienne, onion puree and smoked pepper dressing	\$17.00

Mains

Monteith's wild food challenge: "Wild rabbits winter leap into spring" Featuring braised leg and wrapped loin of wild rabbit in parsley farce with baby vegetables and olive, grape & hazelnut salsa	\$39.00 incl. a bottle of Monteith's apple cider
Pan roasted Black Angus beef fillet, herb spätzli and broad beans, fricassée of oyster mushrooms, crumbed sweet breads and brandy cream jus	\$35.00
Pan fried fish, olive poached potato, brown onion puree with étuvée of winter vegetables and basil emulsion	\$33.00
Pirinoa Station lamb rump, chic pea puree, glazed onions, tomato and baby vegetables, olive & grape salsa, jus gras with pea tendril salad	\$35.00
Lavender scented roast pumpkin and feta strudel, fricassée of oyster mushrooms, green beans and glazed baby vegetables, watercress salad	\$29.00

Sides

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

