

THE TRADING ROOMS

LUNCH MENU (Every day from 11am)

SEASONAL SOUP OF THE DAY

Inspired by fresh produce served with rustic bread \$10.00

SEAFOOD CHOWDER

Creamy soup filled with local seafood including Akaroa salmon, mussels and cod \$15.50

BREAD SELECTION

with homemade sundried tomato pesto and olive oil \$7.00

SELECTION OF OLIVES

Local Takamatua Picholine, Greek Kalamata and Sicilian olives \$11.00

LIGHT MEALS AND SALADS

NICOISE SALAD

Green beans, cherry tomatoes, potatoes, egg, olives and capers \$18.00

TEMPURA PRAWNS

With dipping sauce, noodle, spring onion and coriander salad \$19.00

MUSSELS MARINIÈRES

Local New Zealand Green Lipped Mussels, in a white wine and cream sauce, fresh herbs and bread \$19.00

MAINS

FRESH FROM THE WHARF LOCAL FISH AND CHIPS

Akaroa blue cod battered in premium Stella Artois served with chips, homemade mushy peas and tartare sauce \$26.00

THE TRADING ROOMS BEEF BURGER,

toasted bun filled with cheese, salad and beetroot served with fries \$19.00

RIB EYE STEAK

with fries, garlic aioli, red wine jus \$28.00

AKAROA SALMON TASTING PLATE

\$25.00

FISH OF THE DAY,

please ask for today's fish dish \$25.00
(depending on fish)

TODAY'S SEASONAL RISOTTO CHOICES,

sundried tomato, parma ham and farmhouse parmesan/broad beans, spinach and farmhouse parmesan

PLATTERS FOR SHARING

'FRUITS DE MER' SEAFOOD SELECTION

Local salmon, fresh green lipped mussels, scallops, squid, sardines and catch of the day. Served with salads and bread \$42.00

CHEESE

A selection of New Zealand and European artisan cheeses with crackers, fruit and home made chutney

\$17.50 for 1 person, \$25.00 for 2 people,
\$32.00 for 3 people, \$42.00 for 4 people

SIDES

BOWL OF CHIPS

\$4.00

SIDE SALAD

\$5.50

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DESSERTS

ICE CREAM SELECTION

Gourmet selection of homemade ice creams and sorbets \$15.00

HEILALA VANILLA CREME BRULEE,

pears poached in star anise, liquorice ice cream \$13.50

FRESH FRUIT STRAWBERRY CHEESECAKE

with sorbet \$13.50

HOT CHOCOLATE FONDANT,

with homemade ice cream \$15.00

PLEASE ALSO CHOOSE FROM OUR SELECTION OF MUFFINS AND COFFEE

We are more than happy to cook small portions for children where possible

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DINNER MENU Everyday from 5:30 in season

ENTREES – \$9.00 to \$21.00

SELECTION OF HOMEBAKED BREADS

served with herb butter and sundried tomato pesto

PAN FRIED NELSON SCALLOPS,

shallot and swiss chard tart tatin, orange vanilla sauce

CLEVEDON VALLEY BUFFALO MOZZARELLA SALAD,

orange and tomato, Takamatua walnut dressing

NEW ZEALAND ORGANIC OYSTERS,

half dozen, pink grapefruit and shallot dressing, shiso cress, brown bread

AKAROA SALMON TASTING PLATE

featuring local oak smoked salmon, salmon wontons, smoked salmon mousse, and house smoked salmon. Horseradish cream, chutney and toasted poilane

VENISON CARPACCIO,

candy beetroot, Mr Moir's elderflower jelly, horseradish cream, local rhubarb sorbet

TODAY'S SOUP

created from seasonal vegetables

MAINS – \$28.00 to \$39.00

All mains are served with complimentary sides of vegetables to share

PAN FRIED FILLET OF AKAROA GROPER,

organic polenta, Nelson Bay clams, chermoula dressing

RACK OF CANTERBURY LAMB,

jersey bennies, black quinoa, summer vegetables

DUO OF CRESSY FARM FREE RANGE PORK,

roast rack and confit belly, prawns, apple and watercress salad

AKAROA SALMON FILLET,

roast fennel, saffron mussels, clams and prawns, sundried tomato risotto

AGED CANTERBURY FLINTSTONE,

400g rib eye Steak, hand cut chips, truffled egg

TODAY'S SEASONAL VEGETARIAN ASSIETTE PLATE

DESSERTS – \$13.50 TO \$17.50

HEILALA VANILLA CREME BRULEE,

pears poached in star anise, liquorice ice cream

HOT CHOCOLATE FONDANT,

with raspberry ripple ice cream

STRAWBERRY CHEESECAKE

with home made sorbet

SELECTION OF HOMEMADE ICE CREAMS

CHEESE SELECTION,

New Zealand and European cheeses served with fruit, crackers and chutney

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PIZZA MENU

Pizzas are available during the winter season only

WILD VENISON PIZZA

South Westland Wild Venison, roast red peppers, Taleggio cheese and red onion jam \$27.00

JAMAICAN STYLE JERK CHICKEN PIZZA

With green peppers and barbecue corn salsa, reggae sauce and sour cream \$25.00

TANDOORI CHICKEN PIZZA

With authentic spices, and minted yoghurt dressing. \$25.00

FRUITS DE MER PIZZA

Scallop, Akaroa Smoked Salmon and Mussel pizza with our own seafood sauce \$26.00

ROAST MEDITERRANEAN VEGETABLE PIZZA

Roast red peppers, courgette and aubergine with Kalamata olives and parsley pesto \$21.00

CHARCUTERIE PIZZA COPPA

Salami, oven-dried tomatoes and mozzarella \$28.00

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WINE LIST

Our wine list will be constantly evolving as we explore the many delights of New Zealand and international wines available in our country. Your thoughts, comments and suggestions are always welcome. All wines are subject to availability.

MÉTHODE TRADITIONNELLE / CHAMPAGNE

DANIEL LE BRUN MÉTHODE TRADITIONNELLE

Brut NV \$65.00 (750ml) – \$120.00(1500ml)

GOSSET GRANDE RESERVE EPERNAY CHAMPAGNE

Brut NV \$130.00

LAURENT PERRIER

Brut L-P NV \$135.00

DUVAL-LEROY

Brut Vintage, 1996 \$165.00

SAUVIGNON BLANC

OMAKA SPRINGS Marlborough \$32.00

TWO RIVERS CONVERGENCE, 2010 \$8.50 / \$41.00

BLADEN SAUVIGNON BLANC, Renwick, Marlborough, 2010 \$9.50 / \$46.00

MOMO SAUVIGNON BLANC, Marlborough 2009 \$48.00

TE WHARE RA Marlborough, 2009 \$49.00

CLAYRIDGE EXCALIBUR Sauvignon blanc, 2007 \$58.00

CHARDONNAY

FOSSIL RIDGE, Nelson, 2007, unoaked \$8.50 / \$41.00

TRINITY HILL Chardonnay, Hawke's Bay, 2009 \$42.00

MARGRAIN Martinborough, 2008 \$75.00

CLEARVIEW RESERVE Chardonnay, 2008 \$80.00

SIMONNET-FEBVRE Chablis Premier Cru, France, 2005 \$95.00

RIESLING

BLADEN ESTATE, Marlborough, 2009 \$8.00 / \$39.00

TWO RIVERS 'Juliet' Riesling, Marlborough, 2010 \$48.00

MARGRAIN PROPRIETORS RESERVE Martinborough, 2008 \$49.00

KIM CRAWFORD THE MISTRESS, Waipara Riesling, 2005 \$64.00

MENISCUS RIESLING, Akaroa \$55.00 / \$11.00

PINOT GRIS

KOURA BAY SHARKSTOOTH, Seddon, 2008 \$9.00 / \$46.00

LAKE FORSYTH, Banks Peninsula, 2009 \$10.00 / \$50.00

LOCHARBURN, central Otago, 2009 \$52.00

MARTINBOROUGH VINEYARD, Martinborough, 2008 \$65.00

JOHANNESHOF DRY PINOT GRIS, Marlborough, 2008 \$65.00

WILLM RESERVE PINOT GRIS, Alsace, France, 2008 \$66.00

PINOT NOIR

PEREGRINE SADDLEBACK, Central Otago, 2008 \$10.00 / \$49.00

AKAROA WINERY, Takamatua Valley Vineyards, 2009 \$58.00

PETER EVANS, Waipara, North Canterbury, 2006 \$60.00

LOCHARBURN PINOT NOIR, Central Otago, 2008 \$62.00

MARGRAIN HOMEBLOCK, Martinborough, 2007 \$82.00

OSTLER CAROLINE, Waitaki Valley, North Otago, 2008 \$86.00

SERESIN 'RACHEL', Marlborough, 2007 \$95.00

ATA RANGI, Martinborough, 2008 \$125.00

MARIE ZELIE RESERVE PINOT NOIR, Martinborough Vineyard, 2006 \$185.00

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SHIRAZ/SYRAH

MAN O' WAR WAIHEKE ISLAND SYRAH, 2008	\$54.00
WEeping SANDS WAIHEKE ISLAND SYRAH, 2008	\$12.50 / \$59.00
WIRA WIRA WOODHENGE MCLAREN VALE SHIRAZ, 2007	\$68.00
MAN O' WAR DREADNOUGHT SYRAH, 2008	\$82.00
PASSAGE ROCK RESERVE SYRAH, Waiheke Island, 2007	\$105.00

CABERNET, MERLOT & BLENDS

WEeping SANDS Waiheke Island Cabernet Merlot, 2007	\$45.00
TRINITY HILL 'THE TRINITY' Hawke's Bay, 2006	\$9.50 / \$46.00
TE MATA COLERAINE, Havelock Hills, Marlborough, 2007	\$95.00
TRINITY HILL 'THE GIMBLETT' Gimblett Gravels, 2004	\$145.00

DESSERT WINE

CHAPOUTIER MUSCAT DE BEAUMES DE VENISE, Rhône, France 2007	\$9.50 glass / \$48.00 bottle
SEA RED DESSERT WINE, 2009	\$17.00 glass / \$68.00 bottle

PORT

CROFT FINE TAWNY PORT	\$10.50 glass
GRAHAMS 10 YEAR OLD TAWNY PORT	\$17.00 glass
GRAHAMS 20 YEAR OLD TAWNY PORT	\$24.00 glass

SHERRY

LUSTAU SOLERA RESERVA DRY OLOROSO SHERRY "DON NUNO"	\$14.00 glass
LUSTAU SOLERA RESERVA PEDRO XIMENEZ SHERRY "SAN EMILIO"	\$14.00 glass

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SPECIAL BEVERAGES

FROM CANTERBURY ...

Dunsandel's Camla Farm organic Apple Cider made from Kingston Black and Sweet Alford cider apples, we also stock Camla Farm one variety pressed apple juices.

FROM OTAGO ...

Raspberry and apple juice, bursting with the flavour of freshly picked raspberries.

FROM CHRISTCHURCH ...

We are proud to serve C4 coffee. We use their fantastic 'stout' blend.

FROM NELSON ...

STOKE boutique beers from the McCashin family.

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