

# The Foodstore

## BRUNCH MENU

### Bread

Kiwi Global Baker Dean Brettschneider's sourdough bread served with New Zealand butter, Paul Holmes Leccino extra virgin olive oil & Divinity pomegranate balsamic	\$8
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### Brunch

Buffalo yoghurt with fresh fruit and honey	\$14
Smoked poached eggs, smoked bacon, creamed Masala mushrooms & crispy potato cake	\$19
House smoked salmon, scrambled free range eggs on sourdough toast	\$21

### Flat Omelettes

Cured New Zealand ham, pecorino, confit potatoes, buffalo ricotta, rocket & vincotto	\$18
Smoked fish of the day, Gruyere cheese, preserved lemon, béchamel & baby cress	\$18
Chorizo, Blackbell Salami Company's famous black pudding, smoked bacon, vine ripened tomato, mushrooms and house-made tomato sauce	\$19

### Winter 2012

	Starter	Main
Char-grilled game fish, potato, scampi, green lipped mussel & saffron broth	\$24	\$39
Roasted baby beet & goats blue cheese salad, goats curd croquettes, chicory, balsamic dressing~	\$23	\$ 32
Roast duck breast, lentils, chorizo, carrot purée, star anise jus <sup>+</sup>	\$25	\$37
Chicken liver parfait, walnut crumble, fruit bread, spiced apple chutney~	\$22	-
Cloudy Bay clam chowder, toasted bread, citrus oil~	\$20	\$30
Pan-fried Rose's haloumi cheese with cabbage & pea salad & garlic lemon dressing <sup>+</sup>	\$22	\$32
Classic Kiwi battered snapper & chips with vinegar, tomato & tartare sauces or	\$21	\$29
Crispy pork belly with caramelised onion purée, Blackball Salami Company's famous black pudding & mustard seed sauce	\$26	\$37
Raukumara Red venison loin with parsnip and horseradish purée & braised red cabbage <sup>+</sup>	\$27	\$42
Classic Kiwi steak, egg & chips - Hawkes Bay eye fillet, roasted field mushroom, red wine jus <sup>^+</sup>	-	\$42
Wild mushrooms, potato gnocchi, Jerusalem artichoke purée, roasted garlic	\$21	\$32

~Lighter option, +Gluten-free option, ^Dairy-free option

\*Prices and availability subject to change without notice  
Up to date as of 20/08/2012

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## Sides

All \$9

Fat chips

Roasted baby jacket potatoes, truffle sour cream

Cauliflower cheese

Broccoli, lemon butter, toasted almonds

Roasted root vegetable salad, feta, pumpkin seeds

Mix leaf salad with honey mustard dressing

Onion rings

## Dessert

\$16

Poached pear crumble with caramel sauce, star anise  
yoghurt & vanilla ice cream

Classic Kiwi Pavlova with passionfruit curd & citrus fruits

Chocolate pudding with butterscotch sauce & malt ice cream

Apple & Feijoa trifle with cider granita

## Cheese

**All of our cheeses are premium selection from Puhoi Valley**

\$11 for 30g / \$27 for a selection of 3 / \$36 for a selection of 5

### Washed rind

Kaipara Washed Rind

Orange rinded brie style with a unique flavour

### White mould

Rolling Pastures Triple Brie

Rich, indulgently creamy

### Goat's Cheese

Fiddlers Hill

Fine smooth textured goat's milk

### Blue

Matakana Blue

Cow's milk, matured for 12 weeks, sweet & fruity flavour

### Semi-cooked

7 Year Aged cheddar

Cow's milk traditional-style, aged for 7 years

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