

# The Foodstore

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## LUNCH MENU

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### 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

### Winter Lunch 2012

The foodstore's Pie of the day \$19

Prime Angus & Waygu Burger, braised beef, Gouda, truffle mayonnaise, beetroot & gherkins served \$25

Steamed Ikana Coromandel green-lipped mussels, tomato chilli & coriander with toasted sourdough<sup>^</sup> \$28

Smoked fish of the day omelette with cheddar cheese, preserved lemon, bechamel & baby cress<sup>~</sup> \$18

Chicken liver parfait, walnut crumble, fruit bread, spiced apple chutney<sup>~</sup> \$22

Pan-fried Rose's haloumi cheese with cabbage and pea salad & garlic lemon dressing<sup>+</sup> \$22 \$32

Classic Kiwi battered snapper and chips with vinegar, tomato & tartare sauces \$21 \$29

Pan-fried snapper, potato gnocchi, Cloudy Bay clams, swiss browns, artichokes & an orange butter sauce \$24 \$38

Cloudy Bay clam chowder, toasted bread, citrus oil<sup>~</sup> \$20 \$30

Wild mushrooms, potato gnocchi, Jerusalem artichoke purée, roasted garlic \$21 \$32

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

### Sides

All \$9

Fat chips

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

<sup>~</sup>Lighter option, <sup>+</sup>Gluten-free option, <sup>^</sup>Dairy-free option

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

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## Cheese

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**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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