

# The Foodstore

## MAIN 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

### Winter 2012

Starter Main

Merino lamb, braised shoulder & roasted rump, pea & mint purée, crispy polenta, rosemary jus<sup>+</sup> \$27 \$37

Waikanae crab fritter, lemon & wasabi mayonnaise, fennel & orange salad<sup>+~</sup> \$28

Char-grilled game fish, potato, scampi, green lipped mussel & saffron broth \$24 \$39

Roasted baby beet and goats cheese salad, goats curd croquettes, chicory, balsamic dressing<sup>~</sup> \$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<sup>~</sup> \$22

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

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 or \$21 \$29

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

Braised beef cheek, horseradish mash, crispy onions, roasted swede, chive oil<sup>+</sup> \$21 \$32

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

Crispy pork belly with a caramelised onion purée, Blackball Salami Company's famous black pudding & mustard seed sauce \$26 \$37

Raukumara Red venison loin with parsnip & horseradish purée & braised red cabbage<sup>+</sup> \$27 \$42

Classic Kiwi Steak, egg & chips — Hawke's Bay eye fillet, roasted field mushroom, red wine jus<sup>^+</sup> - \$42

Grass-fed Hawke's Bay eye fillet with duck fat potatoes, char-grilled baby carrots, tarragon butter<sup>+</sup> - \$42

### 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

~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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## Dessert

\$15

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

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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

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