

# SIDART

## A la Carte Menu

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### Entrees \$26.00

Poached trevally, slipper lobster, beer & toasted oats  
Venison, smoke & vegetable ash, gingerbread  
Yellowfin tuna, clam w carrot, miso, prawn  
John dory, oxtail, aloe vera, truffle  
Easterbrook quail w foie gras, green apple & horseradish

### Mains 43.00

Grain fed beef, goats cheese w spinach, mushroom & vanilla  
Hawkes Bay lamb, chorizo, parsnip w edamame  
Gameford Lodge duck w beetroot & chocolate, mandarin  
Market fish, seared scallops w cauliflower & chicken wing  
Free range pork, celeriac, garlic tortellini

### Sides \$10.00

Mixed salad  
Truffle fries  
Seasonal vegetables

### Desserts 19.00

Chocolate  
Lychee & pineapple  
Mandarin w meringue  
Licorice & apple

### Cheese 15.00

Truffle brie  
Aged gouda  
Gorgonzola piccante  
Epoisses  
Pont l'evêque (unpasteurised)  
St. Maurre (unpasteurised)

Roquefort cheesecake

## Set Menu

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(for parties 10 and over) 95.00 per head, including side dishes

### Entrees

Poached trevally, slipper lobster, beer & toasted oats  
Venison, smoke & vegetable ash, gingerbread  
Yellowfin tuna, clam w carrot, miso, prawn

### Mains

Market fish, seared scallops w cauliflower & chicken wing  
Free range pork, celeriac, garlic tortellini  
Hawkes Bay lamb, chorizo, parsnip w edamame

### Desserts

Chocolate  
Lychee & pineapple  
Cheese

## Four Course A la Carte Menu \$95.00

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### First course

Poached trevally, slipper lobster, beer & toasted oats  
Yellowfin tuna, clam w carrot, miso, prawn  
John dory, oxtail, aloe vera, truffle

### Second course

Free range pork, celeriac, garlic tortellini  
Easterbrook quail w foie gras, green apple & horseradish  
Venison, smoke & vegetable ash, gingerbread

### Third course

Hawkes Bay lamb, chorizo, parsnip w edamame  
Gameford Lodge duck w beetroot & chocolate, mandarin  
Market fish, seared scallops w cauliflower & chicken wing  
Grain fed beef, goats cheese w spinach, mushroom & vanilla

### Fourth Course

Chocolate  
Lychee & pineapple  
Mandarin w meringue  
Licorice & apple  
Cheese  
Roquefort cheesecake

## FRIDAY LUNCHES AT SIDART

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\$21.50

In addition to our nine course tasting menu, four course a la carte and our regular a la carte menu we also have a five course lunch menu available. At \$50.00 per person, this is a perfect sized meal for lunch time. The five course menu will change weekly. Available only on Friday's for lunch. Bookings available from 12pm. (The five course lunch menu will not be available for the month of December 2011).

