BRUNCH

Free range bacon and eggs ** 15
Volare five grain toast, spinach, relish

Big breakfast ** 21
Free range bacon and eggs, spinach, chorizo, roast tomato, roast mushrooms, potato hash, Volare five grain toast, relish

Eggs benedict * 17
Potato hash, bacon or roast mushrooms & spinach, hollandaise

Chicken hash * 18
Crushed gourmets, green onion, poached egg, jus, hollandaise
With bacon 22

Seafood laksa * 19.5
Coconut curry sauce, coriander

Roast mushroom risotto * 18
Pecorino, rocket
With chorizo 22

Eye fillet and peanut sauce * 19
Jasmine rice, asian slaw

Sandwiches ** 15.5

Rare eye fillet, blue cheese, caramelised shallot

Pan seared fish, tomato sofrito, olives

Chicken, bacon, brie, plum sauce

Roast tomato, grilled aubergine, salsa verde

Served on handmade flat bread, salad greens, aioli

Fries with roast garlic aioli 7

* Gluten Free ** Gluten free option available

Cullens
RESTAURANT

Cullen's Old School

Entrees

Roast olives and marinated mozzarella * 9

Toasted Cathedral Cove Macadamias * 9

Bruschetta ** 11
Tomato, Puketaha goat cheese, olives, capers, basil

Chicken liver parfait ** 15
Volare fig & walnut bread, apple compote

Salt and Szechuan pepper squid 17
Carrot and coriander salad, lime aioli

Asian duck pancakes 19
Asian slaw, sweet soy & plum sauce

Mains

Panko crusted fish 23 / 31
Salad, fries, tartare sauce

Sesame seed tuna 25 / 36
Seared rare, tempura vegetables, dipping sauces

Aged eye fillet steak ** 37
Beef and blue cheese croquette, potato gratin, creamy leek, fried onion jus

Slowbraised beef cheeks ** 33
Cauliflower creme, macaroni, parmesan, macadamia, truffle oil

Cullen's Caesar salad ** 22
Cos, croutons, parmesan, free range eggs, bacon, anchovy
With Free Range Chicken 27

Sides

Tempura vegetables with soy and chilli jam 7

Rocket, pear and pecorino salad 7

Fries with roast garlic aioli 7

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Cullens
RESTAURANT

August/September Menu

Entrees

Warm beetroot and mushroom salad * — **$18**
Over the Moon brie, hazelnuts, salad greens, vincotto

Pan seared scallops * — **$22 / 40**
White bean puree, chorizo crumbs, rocket oil

Freedom farm's pork belly * — **$19 / 36**
Hoisin, celery, edamame beans, peanut sauce

Marlborough salmon ** — **$18**
Brioche, fennel seed, apple & saffron puree, radish

Mains

Free range chicken thigh * — **$32**
Te Kauwhata smoked eel, cauliflower risotto,
preserved lemon jus, garden greens

Fish of the day * — **$36**
Potato confit, roast shallot, parsnip & carrot puree,
watercress coulis

Hawke's Bay lamb rump — **$36**
Lemon cous cous, Lebanese lamb filo,
date & ras el hanout puree

Cambridge duck * — **$36**
Cooked twice, pumpkin & nutmeg creme,
braised savoy cabbage, duck glaze

Open ravioli with celeriac ** — **$18 / 28**
Roast shallot, garden greens, parmesan sauce and olives

Sides

Steamed broccoli with salsa verde — **7**

Roast Root Vegetables — **7**

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Cullens
RESTAURANT

DESSERTS

Mandarin preparations 15
Turkish delight, sherbert, mousse, granita, marshmallow, sphere

Valrhona Ivoire chocolate parfait ** 15
Praline, orange gel, coffee foam

Creme brulee infused with cardamom ** 15
Mango sorbet, pistachio biscotti

Knickerbockerglory ** 15
Vanilla ice cream, mango sorbet, chocolate sorbet, orange gel, coffee foam, pistachio biscotti

Cullens brownie 12
Mulled wine reduction, chocolate sorbet

Affogato ** 11
Vanilla ice cream, biscotti, coffee shot
With liqueur 18

Handmade truffles 1

CHEESE

One 16

Two 24

Three 33

We will advise you of the selection

Served with port cocktail onions, dutch apple syrup, toasted walnut and fig bread and crackers

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Cullens
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Hot Beverages

Cullen's selection of WEKA coffees

Flat white	4.5
Cappuccino - chocolate / cinnamon	4.5
Mochaccino	5
Latte	4.5
Long black	4
Espresso	4
Macciato - long /short	4.5
Vienna	4.5
Chai latte	4.5

Hot Chocolate 4.5

Soy extra .5

Decaf extra .5

Cullen's selection of leaf teas 4

High grade jasmine china green tea
Restful (chamomile and ginger infusion)
Berrylicious (berry infusion)
Peppermint infusion
Earl grey blue flower
English breakfast

Liqueur Coffee 11

Spanish
Brandy and kahlua

Monte Cristo
Kahlua and grand marnier

B52
Kahlua, grand marnier and baileys

Walkabout
Sambuca, kahlua and baileys

Café Nero
Galliano vanilla and amaretto

Don Juan
Dark rum and kahlua

Polar Bear
Peppermint schnapps and baileys with hot chocolate

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