



## **Entrées**

**Garlic Buttered Ciabatta**  
\$8.00

**Pumpkin Seed Gluten Free Bread**  
With basil pesto and olive oil & vinegar dip  
\$9.00

**Soup of the Day**  
Served with a fresh bread roll  
\$9.00

**Winter Vegetable Frittata**  
Served with sweet tomato salsa and salad greens  
\$15.50

**Warm Smoked Chicken and Leek Tart**  
With fresh salad greens  
\$16.00

**Moroccan Style Baked Lamb Risssoles**  
Served on warm pumpkin salad with mint yoghurt  
\$17.00

**Steamed New Zealand Green Lipped Mussels**  
Served in, your choice of:  
White wine and onion  
or  
Mild coconut cream curry sauce  
\$18.00

## **Mains**

**Vegetable Strudel (V)**  
Honey roasted pumpkin, julienne of market  
fresh vegetables, filo pastry, parsnip crisps and  
spicy plum sauce  
\$25.00

**Pasta of the Day**  
Chef's daily creation  
\$26.00

**Honey & Sesame Pork Tenderloin**  
With wilted greens on kumara mash with a scented  
ginger jus  
\$28.00

**Malaysian Hot Pot**  
Rich laksa with crab wontons, egg noodles finished  
with fried tofu and steamed greens  
\$29.00

**Oven Baked Chicken Breast**  
Filled with Brie cheese and belle peppers on  
Mushroom Risotto, sautéed bok choy and a warm  
lemon butter sauce  
\$29.50

**Fish of the Day**  
Fresh daily creation ... Please ask your friendly wait  
staff for today's special  
\$30.00

**Canterbury Lamb Rump**  
Resting on a sweet potato feta mash and topped with  
grilled chorizo and thyme jus  
\$32.00

**Beef Fillet**  
Served on a pesto potato gratin with roasted red  
capsicum and leek cream  
\$33.00

**The Willows Sizzler**  
300gr Rib eye steak grilled to your liking  
accompanied with your choice of seasoned wedges,  
French fries or vegetables, served with house made  
BBQ sauce  
\$36.00

### **Side dishes**

French fries with garlic aioli 6.00  
Kumara chips \$6.50  
Seasonal vegetables 6.50  
Seasoned wedges with sour cream 7.00

### **Desserts**

#### **White Chocolate & Pear Brulee**

Caramelised and served with Baileys cream  
\$12.50

#### **Sticky Date Pudding**

Served hot with caramel sauce and cream  
\$12.50

#### **Apple Tart**

Baked with pastry cream and green apple served  
with crème anglaise and vanilla ice cream  
\$12.50

#### **Seasonal Fruit Plate**

Selection of seasonal fruits with mango sorbet  
\$12.50

#### **Mocha Cappuccino**

Kahlua flavoured chocolate mousse finished with  
espresso meringue served with chocolate dipped  
hazelnut & orange biscotti  
\$12.50

#### **Selection of New Zealand Cheeses**

Bouton d'or Blue, Puhoi Valley Gouda,  
Puhoi Brie served with dried fruits, berry compote,  
nuts and crackers  
\$22.00

### **Coffees & Teas**

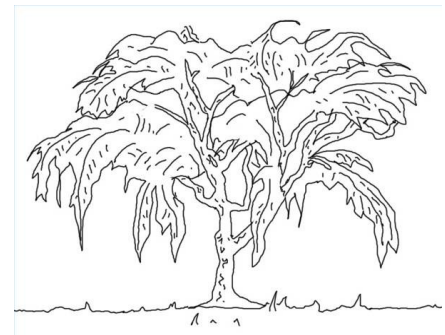
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|--------------------------|--------|
| Short Black              | \$3.50 |
| Long Black               | \$4.00 |
| Cappuccino               | \$4.00 |
| Flat White               | \$4.00 |
| Hot Chocolate            | \$4.00 |
| Latte                    | \$4.50 |
| Chai Latte               | \$5.00 |
| Mochaccino               | \$5.00 |
| Earl Gray Tea            | \$4.00 |
| English Breakfast        | \$4.00 |
| Selection of Herbal Teas | \$4.00 |

*Here, at Willows Restaurant, we aim to provide you  
with a range of traditional, creative and holistic fare,  
alongside with finest local wine and customer  
service.*

*We take great pleasure and enjoyment in cooking  
and working with food.*

*We would appreciate your comments on every  
aspect of your dining experience with us.*

*We wish you bon appetite!*



*All prices are inclusive of GST*

*Please advise your wait staff of any allergies as  
some items may contain traces of nuts*