# **TE WHAU VINEYARD**

## **MENU AUTUMN/WINTER 2012**

### **FIRST FLAVOURS**

| MARINATED GREEK OLIVES & SPICED CHICKPEA PUREE With Waiheke artisan breads   | 12.50                   |
|--|-------------------------|
| <b>HOUSE-SMOKED SALMON</b> Our house speciality, smoked over manuka and oak barrel shavings  | 18.50                   |
| <b>SOUP OF THE DAY</b><br>Served with Waiheke artisan breads   | 18.00                   |
| SEARED & CITRUS GLAZED BIG-EYE TUNA Carrot & mango confit, coconut chutney, orange emulsion  | 22.00                   |
| CARPACCIO OF SEARED VENISON Porcini mousse, chestnuts, parmesan, honey & rosemary vinaigrette  | 22.00                   |
| <b>TERRINE OF WILD PORK &amp; DUCK LIVER</b> Preserved cherry & thyme chutney, red cabbage & pinenuts, melba toasts  | 22.00                   |
| <b>WAIHEKE TE MATUKU BAY OYSTERS</b> Natural-yuzu & ginger dressing, keta caviar & chives or Tempura style, spring onions & sauce gribiche   | 25.00                   |
| <b>SALAD OF SPANNER CRAB</b> Wasabi parfait, apple & cucumber, radishes, salmon caviar, mint & coriander   | 24.00                   |
|  |                         |
| BAKED GOAT'S CHEESE & MUSHROOM TART Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette   | 19.50                   |
| Salt baked & spiced beetroot, fig vincotto, young cress  | 19.50                   |
| Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette   | 19.50<br>41.50          |
| Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette  MAIN DISHES  TWICE COOKED DUCK Crisp oxtail dumplings, shiitake, bok choy, cashews, duck &   |                         |
| Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette  MAIN DISHES  TWICE COOKED DUCK Crisp oxtail dumplings, shiitake, bok choy, cashews, duck & mandarin jus  AORAKI ALPINE SALMON Quinoa & black rice, prawns, grapes, elderflower & white   | 41.50                   |
| Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette  MAIN DISHES  TWICE COOKED DUCK Crisp oxtail dumplings, shiitake, bok choy, cashews, duck & mandarin jus  AORAKI ALPINE SALMON Quinoa & black rice, prawns, grapes, elderflower & white chocolate emulsion  RIBEYE OF VEAL Almonds & parmesan crumbs, pumpkin puree, cavolo nero,   | 41.50<br>41.50          |
| Salt baked & spiced beetroot, fig vincotto, young cress hazelnut vinaigrette  MAIN DISHES  TWICE COOKED DUCK Crisp oxtail dumplings, shiitake, bok choy, cashews, duck & mandarin jus  AORAKI ALPINE SALMON Quinoa & black rice, prawns, grapes, elderflower & white chocolate emulsion  RIBEYE OF VEAL Almonds & parmesan crumbs, pumpkin puree, cavolo nero, balsamico jus  FRESH MARKET FISH Wilted spinach & tomato ragout, black olive seasoning, | 41.50<br>41.50<br>43.50 |

# PARMESAN & QUARK GNOCCHIS

Candied aubergine & parmesan sandwich, pizzaiola sauce, curly endive

SEASONAL VEGETABLES 7.00 – 9.00

#### **CHEESE**

#### **CHEF'S SELECTION**

Daily choices \$15.00 per 50gms

## **DESSERTS**

**DAILY CHOICES** From 15.00

<sup>\*</sup>Prices and availability subject to change without notice Up to date as of 12/04/2012





36.50