

BREAKFAST (Available from 10am to 2pm)

Pancake stack caramelised bananas, Waitaki bacon and maple syrup	15
Big breakfast Waitaki bacon, sautéed potatoes, poached eggs, sausage, roast tomato, creamy mushrooms and toasted sour dough	19
add haggis	4
Eggs benedict choose from: champagne ham, Waitaki bacon, house smoked salmon on an english muffin with wilted spinach	17
Creamy mushrooms, bacon and buttered toast	14
Crab omelette served with buttered toast	16
Bacon & Eggs Waitaki bacon, poached eggs, toasted sour dough	14
Muesli - house made with yoghurt	11
Smoked salmon with scrambled eggs and buttered toast	15
Breakfast sides	each 4
bacon, sausages, mushrooms, tomatoes, sautéed potatoes, eggs, haggis	

LUNCH SALADS

Traditional Caesar salad soft boiled egg, crispy bacon, croutons, parmesan and anchovies	17
add chicken	4.5
add calamari	4.5
Smoked salmon & prawn salad asparagus, iceberg lettuce, mandarin oil	18
Confit duck salad poached pear, blue cheese and hazelnut vinaigrette	19
Greek salad feta, olives, tomato, cucumber, red onion, olive oil	16

*One account per table please.
20% service charge will apply on all accounts on a N.Z. public holiday.
If you have any time restraints or food allergies please let us know.*

LUNCH

Dumpling soup ginger, lemongrass, soy broth, seafood dumplings		14
Home smoked potted salmon crostini, crème fraiche and crispy capers		15
Clevedon coast oysters served natural with a white balsamic vinaigrette	Half Dozen Dozen	24 47
Green lipped New Zealand mussels white wine, garlic and cream, ripped bread		17
Croque madame traditional French sandwich, champagne ham, cheese sauce, fried egg		16
Beer battered fish and chips house tartare, lemon, garden salad		19
Pier 19 fish pie truffled sauce soubise, dill mashed potato		25
Whole Karitane crayfish (300 grams) oven roasted, garlic butter, garden salad, lemon, fries		50
Southland ribeye steak sandwich caramelised onions, tomato, cheddar and mustard on focaccia, fries		19
200 gram Hereford ribeye steak sautéed potatoes, garden salad and your choice of: green pepper corn sauce creamy mushroom sauce garlic butter		27

ENTREES

Bread loaves oven baked, butter, olive oil, balsamic reduction		10
Dumpling soup ginger, lemongrass, soy broth with seafood dumplings		14
Pan seared scallops roasted cauliflower puree, hazelnut and chive vinaigrette		18
Seared carpaccio of beef truffle oil, grana padano parmesan		16
Home smoked potted salmon crostini, crème fraiche, crispy capers		15
Cumin dusted calamari caramelised lemon, aioli		13
Confit duck salad poached pear, blue cheese, hazelnuts, salad greens, vinaigrette		18/27
Clevedon coast oysters served natural with white balsamic vinaigrette	Half Dozen	24
	Dozen	47
Tempura prawns Asian salad, mandarin and ginger dipping sauce		17

MAINS

FROM THE SEA

Sea run salmon salad of baby fennel, artichokes, asparagus, cherry tomato, horseradish vinaigrette	29
Rare sesame crusted big eye tuna soba noodle salad, pickled ginger, cashew nuts, bean sprouts, lime and chilli	32
Fish of the day Southern clams, green lipped mussels, saffron potatoes	31
Seafood platter to share Karitane crayfish, Clevedon coast oysters, green lipped mussels, southern clams, seared big eye tuna, scallops, cumin dusted calamari, home smoked potted salmon, crostini, condiments and dipping sauces	140

FROM THE LAND

Southland aged Hereford eye fillet of beef mushroom and blue cheese tart, red wine jus	34
Cardrona Merino lamb baby vichy carrots, peas, mustard mash, rosemary jus	35
Central Otago rabbit pappardelle confit garlic, walnuts, tarragon reduction	29
Southland wild venison flash fried wild mushroom spaetzle, blueberry osso buco	35
Gnocchi with goat's cheese ricotta pistachio, jerusalem artichokes and confit dates	28

SIDES TO ACCOMPANY

mustard mashed potatoes	6	fries & aioli	6
broccoli with almond	8	cauliflower cheese	8
spring steamed vegetables	7		
fresh salad greens	7	baby greek salad	11

DESSERTS TO FINISH

Le chocolat mousse tart with blueberry jus and milk chocolate ice cream	15
Vanilla brulee strawberry and grape jelly and pistachio biscotti	15
Brioche bread and butter pudding candied Cointreau oranges and citrus anglaise	15
Mini pavlova vanilla cream and spring fruits	15
Pear and cinnamon tart tatin maple and walnut ice cream	15
Petit fours	10

DESSERT WINES

Trinity Hill Gimblett Gravels Noble Viognier '07	Glass 11	Bottle 49
De Bortolli Noble One '05		Bottle 72
Chateau d'Yquem Sauternes '98 (Considered the best dessert wine in the world)		Bottle 375



HEAD CHEF - MR SCOTT WYPER

*Thank you for dining at Pier 19 Restaurant we hope you enjoyed your evening.
Please enquire about our sister restaurant Captains in the Mall in Queenstown.
Our staff would be happy to book you a table for your next dining experience.*

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FRENCH CHEESES

Tasting platter 25
Sharing platter 45

ROQUEFORT

Type: Blue Milk: Ewe

Roquefort is known as the 'King of Cheese' only made from milk of specially bred sheep and is used and is ripened in limestone caverns. It has a tingly pungent taste and is pale ivory in colour and has a thick sticky consistency.

EPOISSE AFFINEE GERNAIN

Type: Washed rind Milk: Cow

Famous cheese from the Burgundy region, it has a fine runny texture strong salty/sweet flavour and a pungent, spicy aroma.

TOMME DE CHEVRE

Type: Semi-Soft Milk: Goat

Tomme de Chevre is made in the region of Pays de Loire, it has a slightly salty tang and the subtle background flavour of tarragon and white wine that is characteristic of goats milk cheese.

PONT L'VEVQUE GRAINDORGE

Type: Washed rind Milk: Cow

Named after a town in Normandy, it is one of the oldest cheeses of the area. It has a firm body, yellow colour and edible crust. The taste is deliciously savoury and piquant with just a trace of sweetness and robust tang on the finish.

BRIE FROMAGE DE MEAUX

Type: Soft Milk: Cow

Brie is the best known French cheese and has the nickname 'the Queen of Cheese'. Fromage de meaux is a 'real' Brie. A raw milk cheese very different to the average pasteurised version widely used. It has a slight scent of mould with a full, sweet, smokey aroma and a rich condensed flavour.

THE ENCORE platter

165

One bottle of Veuve Clicquot NV and a large French cheeseboard