

## The Exchange Brasserie

### Dinner Menu

#### To Start

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**Freshly Baked Bread** **\$8.00**

Served with a trio of flavoured butter or  
Te Pania dukkah, balsamic vinegar & Village Press olive oil

#### To Tempt Your Palate

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**Caesar Salad** **\$14.50**

Cos lettuce, crisp bacon, anchovies, garlic croutons,  
soft poached egg & classic Caesar dressing

*Wine suggestion – Villa Maria Selection Chardonnay*

**Smoked Leg of Venison** **\$16.50**

Finely sliced, served with raspberry jelly, micro greens &  
red wine reduction

Wine suggestion – Villa Maria Bin Pinot Nior

**Macadamia and Lemon Crumbed Calamari** **\$14.50**

With cubed potatoes, green beans, cherry tomatoes &  
sweet chilli mayonnaise

Wine suggestion – Clearview Beachead Chardonnay

**Wonton Trio** **\$ 15.00**

- Pumpkin, feta and sundried tomato
- Blue cheese and fig
- Aubergine, onion and raisin

Served with red wine and beetroot puree, micro greens  
& horopito infused avocado oil

*Wine suggestion - Cape Kidnappers Merlot Malbec*

**Soup of the Day** **\$13.00**

Fresh each day& served with home-made bread

**Seafood Bisque** **\$16.00**

A classic bisque with tempura prawn, crayfish oil & served  
with a slice of home-made bread

*Wine suggestion - Villa Maria Cellar Selection Chardonnay*

## Principal Flavours

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### Caesar Salad \$25.00

Lemon encrusted smoked salmon, cos lettuce, crispy bacon, anchovies, soft poached egg & classic Caesar dressing

*Wine suggestion – Villa Maria Private Bin Gewurztraminer*

### Fresh Tagliatelle \$25.00

Sundried tomato, olives, artichoke, wild mushroom sauce, shaved parmesan with a slice of toasted garlic ciabatta

*Wine suggestion - Villa Maria Private Bin Syrah*

### Crispy Skin 'Marlborough' Salmon \$33.00

Encrusted with citrus furikaki served on pea, broad bean & crispy pancetta medley garnished with a prawn wonton & drizzled with lemon pepper avocado oil

*Wine suggestion - Villa Maria Cellar Selection Chardonnay*

### Catch of the Day \$33.00

Chef's choice of fresh seasonal market fish changes daily

### Hawke's Bay Lamb Two Ways \$34.50

Braised lamb rump & roasted lamb rack served with eggplant, pumpkin & feta mousse, glazed seasonal vegetables, mixed bean cassoulet & Madeira jus

*Wine suggestion - Cape Kidnappers Merlot Malbec*

### 'Silver Fern Farm' Eye Fillet \$35.00

Char-grilled as you like, served on mushroom ragout with Jenga chips, steamed glazed vegetables & herb jus

*Wine suggestion - la Maria Private Bin Pinot Noir*

### Pork Duo \$ 32.00

Pork fillet with pear syrup & pork belly with cider jus both served with pumpkin purée, roasted kumara & steamed vegetables

*Wine suggestion - Moana Park Viognier*

### Grilled Corn Fed Chicken Breast \$29.00

Seasoned with mixed herbs, red onion purée, bubble and squeak rosti, glazed baby vegetables & honey tamarind sauce

*Wine suggestion - Clearview Beachhead Chardonnay*

## On the Side

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Steamed seasonal vegetables \$ 8.00

Straight cut or crinkle cut fries with garlic aioli \$ 7.00

Steamed potatoes & herb butter \$ 7.00

Mesclun salad with house dressing \$ 7.00

Fennel, rocket & parmesan salad \$ 8.00

Onion rings with roasted chutney \$ 7.00

## The Finale

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**Chocolate Fondant** **\$14.00**

Served with salted caramel, chocolate croquets  
& home-made passion fruit ice-cream

*Wine suggestion - Clearview Sea Red*

**Cardamom Crème Brulée** **\$14.00**

With lemon curd & pecan shortbread biscuit

*Wine suggestion- Late Harvest Muscat*

**Sticky Date Pudding** **\$13.00**

With boysenberry, blackcurrant & apple compote,  
crème fraiche quenelle & butterscotch sauce

*Wine suggestion - Clearview Sea Red*

**Rhubarb and Apple Crumble** **\$13.00**

Served with chantilly cream and home-made vanilla  
bean ice-cream

*Wine suggestion - Late Harvest Muscat*

**Home-Made Ice-Cream** **\$12.00**

Trio of home-made ice-cream served with berry coulis

*Wine suggestion - Late Harvest Muscat*

**Trio of Puhoi Cheeses** **\$ 18.50**

Served with quince paste, water crackers & roasted  
spicy walnuts

*Wine suggestion - Clearview Sea Red*

**Liqueur Coffee** **\$ 13.00**

We also have available a selection of teas and espresso coffee to finish

All meals are subject to the availability of fresh produce  
Prices are GST inclusive