

Scenic Hotel Southern Cross

Ports O'Call Grill

Dinner Menu

Starters

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| Soup of the day | \$12.00 |
| Served with home-made bread | |
| House-made Tart | \$16.50 |
| Wild mushroom tart with a polenta crust | |
| Pork and Chestnut Pate | \$15.50 |
| With brandy aspic and ciabatta bread | |
| Smoked Paua and Southern Clam Chowder | \$17.50 |
| Creamy home-made chowder served with toasted kumara bread | |
| Baby Spinach and Hazelnut Salad | \$15.50 |
| With Baked feta cheese filled with Central Otago wild thyme honey and crispy apples crisps | |

Mains

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| Thai Beef Salad | \$30.00 |
| Warm strips of marinated beef served on a fresh green salad with crispy noodles and finished with a coriander and chilli dressing | |
| Grilled High Country Lamb | \$34.00 |
| Grilled lamb rack served upon kumara and mushroom risotto topped off with red onion marmalade | |
| Prime South Island Ribeye | \$34.00 |
| Grilled 300 gram ribeye served with blue cheese potato dauphinoise finished with a rich port wine jus | |
| Flame Grilled Central Otago Chicken | \$30.00 |
| Chicken breast filled with feta and basil served with couscous and slow roasted vine tomatoes finished with tahini and lemon dressing | |
| Southern Ocean Catch of the Day | \$30.00 |
| Grilled fresh fish of the day served in a clam and chilli bouillabaisse with a serving of freshly made linguini | |

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| Vegetarian Risotto | \$28.00 |
| Winter pea and hazelnut risotto with wilted spinach and crème fraiche topped with shaved parmesan | |
| Ports O'Call Asian Style Coconut Duck | \$30.00 |
| Braised leg of duck in coconut cream with a hint of Asian spices served with black rice | |
| Fillet of Free Range Pork | \$32.00 |
| Manuka Gorge pork fillet filled with sun-dried tomato pesto served on creamy polenta topped off with apple crisps | |
| Aoraki Salmon | \$30.00 |
| Dukkha rubbed baked salmon served upon braised fennel and potato rosti finished with Perno reduction sauce | |

Desserts

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| Black Rice Pudding | \$14.00 |
| With mango bavaroise served with mascarpone cream | |
| Avocado and Chocolate Tart | \$14.00 |
| Served with berry jelly | |
| Selection of ice cream & sorbet | \$14.00 |
| Served with crumbed hoky poky pieces | |
| Chef's Whitestone Cheese Selection | \$18.00 |
| With toasted nuts, mango chutney, fresh grapes, dried fruit and crackers | |

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