

# The Grand Hotel Helenville

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## Entrees

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<b>Garlic Bread</b>	<b>\$6.00</b>
French baguette grilled in the oven with fresh herbs & garlic butter.	
<b>Chicken Liver Pate</b>	<b>\$12.50</b>
Old Fashioned chicken liver pate with brandy and port, served with Melba toast.	
<b>Fig &amp; Feta Salad</b>	<b>\$14.50</b>
Fig and feta salad with rocket, roasted pistachio nuts and a strawberry vinaigrette.	
<b>Antipasto Platter</b>	<b>\$16.50</b>
A fine selection of cheeses, cold meats, olives, eggplant & artichokes.	
<b>Marsala Scallops</b>	<b>\$16.50</b>
Pan seared scallops sautéed with onion and a hint of garlic, flambéed in Marsala and finished with cream.	
<b>Salmon Gravlax</b>	<b>\$16.50</b>
Vodka and dill cured salmon with a beetroot infusion, served with mustard and dill cream, a micro salad and caper flowers.	

## Mains

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<b>Seafood Crepes</b>	<b>\$17.00</b>
Oven baked seafood crepes with a homemade tomato sugo and grilled cheese. Served with a green salad.	
<b>Pasta Puttanesca</b>	<b>\$18.00</b>
Pappardelle pasta with homemade tomato sauce, olives, capers, garlic & chilli with or without anchovies.	
<b>Pork Belly</b>	<b>\$28.00</b>
Slow roasted pork belly and potatoes served with sage leaf jus, apple sauce and a green pea purée.	
<b>Chicken Breast</b>	<b>\$29.00</b>
Chicken breast stuffed with goat's cheese & basil pesto and wrapped in bacon. Served on sweet onion mash, with a side salad.	
<b>Eye Fillet</b>	<b>\$31.00</b>
Eye fillet wrapped in bacon and topped with a roasted Portobello mushroom. Served on parsley mash with onion jus and seasonal vegetables.	
<b>Duck Confit</b>	<b>\$32.00</b>
Confit of duck topped with Cranberry compote, served on kumara mash with seasonal vegetables.	

\*Prices and availability subject to change without notice  
Up to date as of 09/03/2012

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## Desserts

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<b>Crème Brulée</b> Rich custard base topped with a caramelized layer of sugar served with glazed seasonal fruit.	<b>\$10.50</b>
<b>Pavlova</b> A Kiwi favourite, Pavlova served with whipped cream, passionfruit and lemon sorbet.	<b>\$10.50</b>
<b>Chocolate Brownie</b> Homemade chocolate brownie served with fudge sauce and ice cream.	<b>\$10.50</b>
<b>Fruit Crumble</b> Fruit crumble of the day, served with vanilla ice cream and creme Anglaise.	<b>\$10.50</b>
<b>Cheeseboard</b> A selection of gourmet, imported cheeses, served with fruit, preserves & melba toast.	<b>\$12.50</b>

**Head Chef - Brad Gutsell**

**Most of the Mains can be halved for children - please ask server.  
Price are Gst Inclusive. Gratuities Excluded.  
Please advise your server of any allergies.**

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