

# VICTORIA <sup>ST</sup>

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## Bistro

### LUNCH STARTERS

#### Volcanic Ciabatta

stuffed with garlic jersey mascarpone - 8

#### Fresh Oysters

- natural with cabernet sauvignon vinegar and shallot  
- tempura with soy mirin and seaweed salad  
- 4.5 each

#### Walnut Panisse

local walnut dukkah, walnut mayonnaise, crisp apple, caramelised witlof, blue cheese - 18

#### Szechuan Cured Duck Breast Tempura

duck crackle, mushroom parfait, chive oil, baby shiso, tamari - 21

#### Chicken Soup

French onion dumpling and gruyere gratin, truffle, parsnip - 18

#### Seared Whangamata Scallops

beach spinach, karengo, crayfish oil, citrus, curry leaf, celeriac puree - 22

### LUNCH MAINS

#### VSF Chicken Parmigiana

parmesan and panko crumbed chicken, prosciutto, fresh tomato sauce, crisp baby cos hearts - 21

#### Handmade Pappardelle Pasta

- tomato, garlic, chilli and fresh herbs, goats cheese, reggiano parmesan and olive oil - 19  
- chicken, bacon, coddled egg, reggiano parmesan, cream sauce - 24

#### Pistachio and Herb Crusted Celeriac

soft white polenta, baby turnip, white balsamic carrot pickle, green olive tapenade - 26

#### Roasted Lamb Rump

served pink with fattoush salad, hummus, raisin and harissa dressing - 24

#### Ora King Salmon Poke

avocado, pickled daikon and kimchi, chive and native New Zealand seaweed, yuzu kosho, fragrant rice - 22

### LARGE LUNCH MAINS

#### Te Mana Lamb Fillet and Slow Cooked Neck

preserved lemon vialone risotto, harissa, charred date, baked cauliflower, smoked labneh, jus - 41

#### Crispy Pork Hock

with palm sugar chilli caramel, fresh Thai vegetable salad, red nam jim and fragrant rice - 39

#### Market Fish

explained by your wait staff - 39

### SIDES

Smoked potato mash - 8

Cos leaves, chive, blue cheese, crouton - 8

French fries, salt and vinegar seasoning - 8

Heirloom carrots, sweettree honey, toasted macadamia - 8

Seasonal greens with herb butter - 8

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### DINNER STARTERS

#### **Volcanic Ciabatta**

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local walnut dukkah, walnut mayonnaise, crisp apple, caramelised witlof, blue cheese - 18

### DINNER MAINS

#### **Crispy Pork Hock**

palm sugar chilli caramel, fresh Thai vegetable salad, red nam jim and fragrant rice - 39

#### **Market Fish**

explained by your wait staff - 39

#### **Te Mana Lamb Loin Fillet and Slow Cooked Neck**

preserved lemon vialone risotto, harissa, charred date, baked cauliflower, smoked labneh, jus - 41

#### **Pistachio and Herb Crusted Celeriac**

soft white polenta, baby turnip, white balsamic carrot pickle, green olive tapenade - 36

#### **Karapiro Angus Beef Fillet**

Pohutukawa smoked short rib tortellini, malted parsnip, beef fat potato fondant with biltong salt, parsnip puree, spring greens, pickled mushroom, jus - 42

#### **Free Range Chicken Breast**

creamy French style puy lentils with dry cured bacon, swiss brown mushrooms, grilled leeks and chard, crispy spiced wing - 38

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Seasonal greens with herb butter - 8

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### DESSERTS

#### Saffron and Mandarin Curd

macadamia cake, candied fennel, red liquorice, white chocolate aero - 16

#### Salt Caramel 'Opera' Tiramisu

Italian chocolate soil, honeycomb - 17

#### Dark Chocolate Steamed Pudding

tonka bean and whisky caramel, speculaas, vanilla ice cream - 16

#### Warm Tres Leches Cake

Hibiscus meringue, local cajeta, rhubarb, beetroot - 16

#### Cheese Board

all served with freshly grilled ciabatta, falwasser crackers and quince paste  
- 16 (per 50gm serving) or  
- 36 (to taste all four)

**Pico** (France) a unique goat's cheese from the region of Perigord in France, Pico is creamy, dense and soft-ripened with mould. Flavoursome and aromatic with hazelnut notes

**Waimata French Style Blue** (Gisborne) a rich creamy blue cheese with a sweet composty aroma, peppery blue mould and a delicate saltiness

**Meyer Vintage Gouda** (Waikato) 2-3 years old, crumbly with sensational crunch and a very sharp flavour. NZ Cheese Awards Supreme Award winner

**Over The Moon Black Truffle Brie** (Putaruru) a smooth luscious cheese with a soft white rind and buttery flavour, layered with black truffles giving a rich aromatic earthy taste

### DESSERT WINE

|   |    |    |
|---|----|----|
| Jules Taylor Late Harvest Sauvignon Blanc, Marlborough  | 13 | 68 |
| Campbells Rutherglen Muscat, Australia                  | 14 | 70 |
| Carnes de Rieussec Sauternes, France                    | 15 | 78 |
| Domaine des Baumard Quarts de Chaume 2006, Chenin Blanc |    | 98 |
| Clearview Sea Red, Hawkes Bay                           | 13 | 68 |

### PORT

|                   |    |    |
|-------------------|----|----|
| Barros Ruby Port  | 10 | 81 |
| Barros Tawny Port | 10 | 81 |
| Taylors 10yr old  | 13 |    |
| 120               |    |    |
| Taylors 20yr old  | 16 |    |
| 180               |    |    |

### COFFEE

|   |     |  |
|---|-----|--|
| Flat white, cappuccino, long black, short black | 4   |  |
| Latte, mochaccino, hot chocolate                | 4.5 |  |

### TEA

|   |     |  |
|---|-----|--|
| Earl Grey, English breakfast, chamomile, lemon, mint, fruit blend | 3.5 |  |
|---|-----|--|