

VICTORIA ST

Bistro

LUNCH STARTERS

Volcanic Ciabatta

stuffed with garlic jersey mascarpone - 8

Fresh Bluff Oysters

- natural with gin and tonic jelly
- tempura with dashi salt and soy mirin
- 6.5 each

Hanger Steak Tartare

pickled daikon, wakame dust, wood sorrel, rice paper - 19

Szechuan Cured Duck Breast Tempura

duck crackle, sweet and sour oyster mushrooms, chive oil, baby shiso, tamari - 22

Chicken Soup

French onion dumpling, Gruyère, truffle, parsnip - 18

Crab and Tomato spaghetti

fresh pasta with picked crab and a fresh tomato sauce
entrée - 19 main - 29

Katikati Smoked Kahawia

radish, daikon, cress, horseradish buttermilk ranch, dill, sauerkraut chips, sango sprout - 18

Poached Egg on Toast

three cheese foam, toasted brioche, pickled walnut purée, tomato gel, sour cream, potato crisps - 17

MAINS

Smoked Beef Cheek and Cheddar Pie

brandied prunes, potato mash, cress, jus - 21

Chicken and Prawn Laska Soup

calamari, soft egg, snow peas, mung bean, coriander and chilli, udon noodles - 25

Kumara, Chickpea and Red Lentil Dahl

roasted red onion, coconut, spiced almonds, crunchita - 24

VSB Chicken Parmigiana

parmesan and panko crumbed chicken, prosciutto, fresh tomato sauce, crisp baby cos hearts - 22

Handmade Pappardelle Pasta

- melody cherry tomatoes, garlic, chilli and fresh herbs, reggiano parmesan and olive oil - 21
- chicken, bacon, coddled egg, reggiano parmesan, cream sauce - 24

LARGE MAINS

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

Roasted Lamb Rump

tamari master stock reduction, black garlic and wasabi lamb rib dumpling, Asian greens, udon noodles, shiitake, crispy seaweed - 41

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

ENTRÉES

Volcanic Ciabatta

stuffed with garlic jersey mascarpone - 8

Hanger Steak Tartare

pickled daikon, wakame dust, wood sorrel, rice paper - 19

Szechuan Cured Duck Breast Tempura

duck crackle, sweet and sour oyster mushrooms, chive oil,
baby shiso, tamari - 22

Fresh Bluff Oysters

- natural with gin and tonic jelly
- tempura with dashi salt and soy mirin
- 6.5 each

Chicken Soup

French onion dumpling, Gruyère, truffle, parsnip - 18

Crab and Tomato Spaghetti

handmade pasta with picked crab and a fresh tomato sauce
entrée - 19 main - 29

Katikati Smoked Kahawia

radish, daikon, cress, horseradish buttermilk ranch, dill, sauerkraut chips,
sango sprout - 18

Poached Egg on Toast

three cheese foam, toasted brioche, pickled walnut purée, tomato gel, sour
cream, potato crisps - 17

MAINS

Pecan Smoked Silver Fern Beef Cheek

crispy sweetbreads, tendon, sweetcorn, cress and pickles - 42

Our entry in the Silver Fern Farms Restaurant Awards

Roasted Lamb Rump

master stock reduction, black garlic and wasabi lamb rib
dumpling, Asian greens, udon noodles,
shiitake, crispy seaweed - 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

Kumara, Chickpea and Red Lentil Dahl

roasted red onion, coconut, spiced almonds, crunchita - 35

Free Range Chicken Breast

new season celeriac, candied onion, baby beetroot, mushroom
and bacon, mulled wine reduction - 38

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

DESSERTS

Warm Tres Leches Cake

hibiscus meringue, local cajeta, rhubarb, beetroot dust - 16

Saffron and Mandarin Curd

macadamia cake, red liquorice, white chocolate aero - 16

Salt Caramel 'Opera' Tiramisu

Italian chocolate soil, honeycomb - 17

Caramel Callebaut Chocolate Parfait

banana, roasted chocolate, caramel chocolate ganache, flaxseed marshmallow - 17

Cheese Board

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

Le Chevre Goat Cheese (Holland, Netherlands) A sweeter than normal goat's cheese with a firm but milky texture

Cartwheel Creamery Blue Rhapsody (Pohangina Valley, Manawatu) a rich, distinctive peppery flavour making it a true New Zealand original

Jarlsberg (Norway) a mild, buttery cheese with a clean and rich flavour, slightly sweet and nutty. It has a characteristic smooth and a creamy supple texture

Over The Moon Triple Cream Brie (Putaruru) a soft, rich cheese which melts in the mouth, soft white rind with a firm centre, smooth with a delicate mushroomy and luscious buttery flavour

DESSERT WINE

Jules Taylor Late Harvest Sauvignon Blanc, Marlborough	13	68
Campbells Rutherglen Muscat, Australia	14	70
Carmes 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
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