

# 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  
Kaipara - 4.5 each      Bluff - 6 each

#### **Salt Baked Celeriac**

puha, white raisins, purple kumara crisp, brussel sprout, roast garlic puree - 19

#### **Szechuan Cured Duck Breast Tempura**

duck crackle, white mushroom mousse, chive oil, baby shiso, tamari - 21

#### **Chicken Soup**

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

#### **Whipped Goats Cheese and Panisse**

pickled walnuts, roast quince, chard, hibiscus vinaigrette - 18

### MAINS

#### **Hot Smoked Salmon Salad**

crisp baby cos, bagel chips, beetroot, radish, peppered cream cheese and ranch dressing - 24

#### **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

#### **Smoked Potato Gnocchi**

spaghetti squash, heirloom carrots, crispy potato skins, cavolo nero, jersey truffle cream - 24

#### **Line Caught Fish Poke**

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

#### **Roasted Lamb Rump**

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

### LARGE MAINS

#### **Crispy Pork Hock**

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

#### **Lamb Fillet and Slow Cooked Neck**

vialone risotto, harissa, charred date, baked baby cauliflower, smoked labneh - 38

#### **Market Fish**

explained by your wait staff - 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

## ENTRÉES

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### **Braised Takapoto Beef Shin**

vegetable pappardelle, marinated heritage tomatoes, potato puree, sauce verte, saffron crumb - 39

### **Free Range Chicken Breast**

creamy French style puy lentils, dry cured bacon, leeks, slender stem broccoli, swede confit - 38

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## DESSERTS

### **Tonka Bean Caramel Pear**

date pudding, mascarpone ice cream, dark chocolate aero - 16

### **Salt Caramel 'Opera' Tiramisu**

Italian chocolate soil, honeycomb - 17

### **Baked Feijoa**

coconut sago, bee pollen and poppy seed shortbread, apple powder and perilla - 16

### **Passionfruit Bombe Alaska**

passionfruit gelato and vanilla sponge encased in Italian meringue with black sesame and lime leaf - 17  
flambéed with cointreau - 21

### **Cheese Board**

all served with freshly grilled ciabatta, falwasser crackers and quince paste  
- 16 (per 60gm serving) or  
- 36 (to taste all five)

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

**Délice de Bourgogne** (France) a decadent triple-cream brie. Incredibly rich and full-flavoured cheese with a smooth, melt-in-the-mouth texture