

# VICTORIA <sup>ST</sup>

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## Bistro

### LUNCH STARTERS

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#### Volcanic Ciabatta

stuffed with garlic jersey mascarpone - 8

#### Treacle Cured Beef

with red pepper sorbet, kogi BBQ sauce, baby shiso - 18

#### Freshly Shucked Kaipara Oysters

-natural with cabernet sauvignon vinegar and shallot - 24/48

-tempura with soy mirin and seaweed salad - 24/48

#### Chicken Soup

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

#### Grilled Octopus with Hokkaido Scallop and Smoked Chorizo

salad of marinated heirloom tomatoes, arugula rocket with a black rice vinegar reduction - 19

### MAINS

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#### Hot Smoked Salmon Salad

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

#### Roasted Pumpkin and Buffalo Ricotta Tortellini

with cauliflower cream, cashew, leek, parmigiano reggiano - 21

#### King Salmon Poke

with Ora King caviar, pickled daikon, black garlic and kimchee, chive, native New Zealand seaweed and fragrant rice - 24

#### Silere Alpine Merino Rump

with Fattoush salad, hummus, raisin and harissa dressing - 22

#### VSF Chicken Parmigiana

parmesan and panko crumbed chicken, prosciutto, fresh tomato sauce, crisp baby cos hearts - 18.5

#### Handmade Pappardelle Pasta

-tomato, garlic, chili and fresh herbs, goats cheese, reggiano parmesan and olive oil - 19

-chicken, bacon, coddled egg, reggiano parmesan, cream sauce - 24

### LARGE MAINS

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#### Crispy Pork Hock

with palm sugar chilli caramel, fresh Thai vegetable salad, red nam jim and fragrant rice - 38

#### Market Fish

explained by your wait staff - 37

#### Silver Fern Farms Compressed Lamb Belly and Roasted Fillet

glazed with burnt miso, puffed barley and brown lentil 'risotto', bacon, butternut, Swiss brown mushrooms, asparagus and whipped feta - 41

### SIDES

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Smoked Potato mash - 8

Cos leaves, chive, blue cheese, crouton - 8

French fries, salt and vinegar seasoning - 8

Heirloom carrots, Sweetree honey, toasted macadamia - 8

Seasonal greens with herb butter - 8

## ENTRÉES

### **Volcanic Ciabatta**

stuffed with garlic jersey mascarpone - 8

### **Fresh Kaipara Oysters**

-natural with cabernet sauvignon vinegar and shallot - 24/48

-tempura with soy mirin and seaweed salad - 24/48

### **Roasted Pumpkin and Buffalo Ricotta Tortellini**

with cauliflower cream, cashew, leek, parmigiano reggiano - 17

### **King Salmon Poke**

with Ora King caviar, pickled daikon, black garlic and kimchee,  
chive and native New Zealand seaweed - 19

### **Treacle Cured Beef**

with red pepper sorbet, kogi BBQ sauce, baby shiso - 18

### **Chicken Soup**

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

### **Grilled Octopus with Hokkaido Scallop and Chorizo**

salad of marinated heirloom tomatoes, arugula rocket with a  
black rice vinegar reduction - 21

## MAINS

### **Silver Fern Farms Compressed Lamb Belly and Roasted Fillet**

glazed with burnt miso, puffed barley and brown lentil 'risotto',  
bacon, butternut, Swiss brown mushrooms, asparagus and  
whipped feta - 41

### **Turmeric and Sweet Potato Gnocchi**

artichoke purée, artesian smoked mozzarella, olive soil, pickled  
pumpkin, spring greens, fresh mint and tamarind relish - 35

### **Prime Beef Tenderloin**

mini tapenade stuffed beef olive with smoked potato mash,  
onion ash, beetroot, black garlic, tarragon and jus - 42

### **Pōhutukawa Smoked Duck Breast**

celeriac purée and remoulade, truffle and mushroom potsticker,  
duck jus - 39

### **Crispy Pork Hock**

with palm sugar chilli caramel, fresh Thai vegetable salad, red  
nam jim and fragrant rice - 38

### **Market Fish**

explained by your wait staff - 38

## SIDES

Smoked Potato mash - 8

Cos leaves, chive, blue cheese, crouton - 8

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Seasonal greens with herb butter - 8

## DESSERTS

### **Callebaut Dark Chocolate Parfait**

roasted white chocolate, chocolate curd, marshmallow and hazelnut gianduja, hot caramel sauce - 17

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

Italian chocolate soil, honeycomb - 16

### **Coconut Milk and Lavender Panna Cotta**

liquorice sponge, strawberries and anise - 16

### **Hummingbird Bombe Alaska**

Duck Island mascarpone ice cream and hummingbird cake encased in a raw sugar meringue served with poached rhubarb - 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 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

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