



THE WINEHOUSE & KITCHEN

Sample Menus

Menu 1

\$40 per person

To Begin:

A selection of Italian style olive bruschetta topped with the following;

- Vine ripened tomato with basil marinated in aged balsamic & Barnea olive oil
- White bean, thyme & lemon puree with vine tomatoes and rocket pesto

Main course; (Choice of:)

Roasted southern Blue cod with asparagus & cherry tomato relish

Beef sirloin steak with green beans & roasted corn and capsicum salsa

- All main courses are served on crushed new potatoes with mint and chive butter
- vegetarian options are available upon prior request

Desserts:

Chocolate almond fudge cake with raspberries and white chocolate ice cream

Selection of teas and coffee

Menu 2

\$50 per person

To Begin (Choice of:)

Chicken, bacon and roasted garlic terrine with rocket leaves, pickles and balsamic glaze

Vine ripened tomato, shaved red onion & Bocincini tart, mixed salad leaves, basil pesto

Main course (Choice of:)

Roasted pork loin and crackling, spiced with fennel and orange, salad of white beans, tomatoes and basil

Southland Lamb marinated in wild thyme with crushed chive & roast garlic potatoes with a red wine & tomato Provençal sauce

- All main courses are served with vegetables of the season
- Vegetarian options available upon prior request

Dessert

Central Otago Apricot and vanilla parfait with shaved melon and mint salad

Selection of teas and coffee

Menu 3

\$60 per person

To Begin (Choice of:)

Confit duck wild Mushroom, thyme risotto, with rocket & shaved parmesan cheese

Summer vegetable tart, with Bocincini cheese, rocket & walnut pesto

Main Course (Choice of:)

Roasted export Venison loin with minted new potatoes and red wine currant jus

Akaroa salmon fillet crusted in dried citrus spice, with crushed gourmet potatoes, green olives & saffron dressing.

All main courses are served with vegetables of the season

Vegetarian option available on prior request

Desserts (Choice of:)

Strawberry cheesecake crusted in pistachio nut praline with rose' syrup, white chocolate & raspberry ice cream

Vanilla pannacotta with roasted central Otago stone fruits summer berries & hazelnut wafers

Selection of teas & coffee

Menu 4

\$70 per person

To Begin (Choice of:)

Fiordland crayfish risotto with vine tomatoes, saffron, minted peas & crème fraiche

Seared beef fillet carpaccio with salad leaves, shaved parmesan & raspberry vinegar

Main Course (Choice of:)

Cervena Venison loin, wild mushrooms salad & pinot noir blackberry reduction

Lamb loin in a basil & pine nut crust with watercress & roasted vine tomato relish

Groper fillet marinated in chermoula spices with roasted asparagus & white wine sauce

All main courses are served with crushed new potatoes & vegetables of the season

Vegetarian options available on request

Desserts (Choice of:)

Dark Cherry cheesecake with shaved bitter chocolate and raspberry sorbet

Lemon & lime tart with passion fruit curd & manuka honey ice cream

To finish

Whitestone cheese selection with dried fruits & crackers

Selection of teas & filter coffee

Menu 5

\$80 per person

To Begin (Choice of;)

Ravioli of braised lamb shanks, with sautéed vegetables & watercress

Crayfish & blue cod consommé with fennel & confit tomato

Beef fillet carpaccio with salad leaves, shaved parmesan & raspberry vinegar

Main course (Choice of;)

Roasted Duck breast, with sautéed agria potatoes, fresh beetroot & hazel nuts with pinot noir reduction & a wild mushroom salad

Venison loin marinated in pinot noir & wild thyme with chive & black olive crushed gourmet potatoes & blackberry reduction

Seared tuna medallion with a salad of roasted peppers, olives, vine tomatoes, capers, beans & rustic bread with Riesling verjus vinaigrette

All main courses are served with vegetables of the season

Vegetarian option available on request

Desserts (Choice of;)

Valrhona Dark Chocolate tart with boysenberries, vanilla bean ice cream and hazelnut toffee

Honey & pistachio nut pannacotta with roasted central Otago fruits, wafer biscuits & manuka ice cream

To Finish

-Whitestone cheese selection & dried fruits

-Butterscotch fudge

-Cherry & hazelnut biscotti

-Chocolate & pistachio nut truffle

-Shortbread

-Selection of teas & filter coffee