



# TATLER

## Restaurant & Bar

5 The Mall (Ballarat St)  
Queenstown | 03 442 8372  
dine@tatler.co.nz | tatler.co.nz

## Dinner Menu

Tatler's dinner menu starts at 5pm but we welcome guests for tapas from 3pm.

Book a table downstairs in the main restaurant or, if you would like a private dining area for your group, ask about our exclusive Spectator Room with its own fireplace, balcony, bar and a data projector with MySky - perfect for live rugby.

We have a children's menu available and an early menu is offered from 5pm to 6.30pm with main courses under \$20.

### ENTREE

**Grilled focaccia bread**, roast garlic and herbs. \$8.00 V

Bread selection, homemade dips and pesto. V \$14.50

**Honey Figs** With Windsor Blue cheese, toasted walnuts, port wine jelly and rocquette. \$12.50. GF

**Tatler's Antipasto Platter** Garlic prawns, smoked salmon, green lip mussels, salami, chicken breast, olives, sundried tomatoes, gherkins, cheese, dips and a selection of toasted breads. For two \$29 or for four \$56.50

**Soup of the day** With warm bread and butter. \$11.00

**Rabbit and Pork Rillettes** Served warm with plum and manuka honey compote and toasted ciabatta dipping bread. \$17.00

**Seafood Chowder** Creamy soup with fresh fish, mussels, calamari, shrimps and garden vegetables, with garlic bread. \$15.50

**Confit Garlic and Chilli Prawns** With caramelised lemon, a petite salad and toasted dipping bread. \$19.50 DF

**New Zealand Green Lip Mussels** Freshly steamed in a coconut, Thai red curry and coriander broth served with toasted garlic dipping bread. \$17.50 entrée or \$27.00 main. GF without bread.

**Grilled Lamb Cutlets** With grilled aubergine, zucchini, peppers, olives and sun dried tomato salad, drizzled with olive oil, and served with Israeli couscous and haloumi cheese. \$22.50

**Chicken and Duck Liver Pâté** With spicy pear chutney, mesclun lettuce, balsamic reduction and toasted French croutons. \$17.50

**Fiordland Game Casserole** Braised venison and rabbit, wild mushrooms & herbs, with pumpkin puree and a warm bean salad. \$18.50

**Sesame-crust Yellowfin Tuna Carpaccio** On a warm vermicelli salad with sprouts, pickled ginger, nori and daikon, finished with a hoisin reduction. \$21.00 GF, DF

**Roasted Pumpkin Tart** Honey roasted pumpkin, baby spinach, cherry tomatoes, walnuts and Whitestone feta, served with rocquette pesto dressing. \$16.50 V

### MAIN COURSE

**Beef Fillet** Mignon style, wrapped in bacon and served with fondant potato, roasted pumpkin and baby beetroots and finished with a classic Sauce Béarnaise and a rich pinot noir jus. \$37.50 GF

**Rosemary-crust Rack of Lamb** On a kumara dauphinoise with buttered green beans, bacon lardons and a kawakawa jus. \$38.50

**Wild Fiordland Venison** horopito and gingerbread crust, hazelnut croquettes, buttered broccolini, a boysenberry compote and bitter-chocolate jus. \$37.00

**Twice Cooked Pork Belly** With herbed oven roasted new potatoes, green and red lentil ragout and an apple-port wine glaze. \$34.50 GF

**Roasted Duck Breast** gnocchi, red cabbage, white wine-poached baby apple and red wine jus. \$36.50

**Fish of the Day** Daily special. \$35.50

**Seared Sea-run Salmon and Grilled Scampi** squid ink linguine, julienne vegetables and saffron cream. \$37.00

**Wild Mushroom Risotto** Creamy Arborio rice with sautéed wild mushrooms, broad beans, baby spinach, drizzled with white truffle oil and finished with shaved parmesan. \$28.50. Add chicken breast for \$7.50

### DESSERT \$14.50

**Trio of Crème Brûlée** Vanilla and boysenberry, white chocolate and toasted almond and espresso, accompanied by a twice-baked nut biscotti.

**Dark Chocolate Ganache Tart** With pinot-poached pears and ice cream.

**Toasted Walnut & Maple Syrup Cheesecake**, berry coulis.  
**Rhubarb, Blueberry and Pear Crumble** Served with Sauce Anglaise and ice cream.

**Ice cream Sundae** Market inspired gourmet ice cream served in a brandy snap basket with berry coulis.

**Rich and Decadent Hazelnut and Chocolate Pudding** With fresh strawberries and white chocolate sauce.

**Assiette to share** selection of desserts to taste. \$23.50

**Cheese selection** Locally sourced cheeses served with grapes, honeycomb and crackers. \$18.50 or \$32.50 to share.

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## Breakfast and Lunch Menu

(please turn page for dinner menu)

Tatler welcomes diners for breakfast, lunch, tapas and dinner. Our sunny outdoor tables offer lake views and the cosy wooden interior includes many original features of this iconic 19th century restaurant.

An extensive range of Central Otago pinot noirs, stories about New Zealand's wine and tourism operators and a zodiac cocktail list are all included in Tatler Magazine, our unique menu publication, available for purchase.

Free wi-fi access is provided for Tatler visitors and a children's menu is available on request.

### BREAKFAST: 10AM - 1.30PM

**Poached eggs** with streaky bacon and grilled herb tomato on toasted ciabatta bread. \$13.50. *DF*

**Tatler Big Breakfast** featuring eggs any style, streaky bacon, grilled tomato, Portobello mushrooms, crispy hash browns, venison sausages and toasted ciabatta bread. \$18.50.

**Eggs Benedict** with Tatler Hollandaise, poached eggs on a toasted English muffin with wilted baby spinach. \$14.00. Add house-smoked salmon or crisp streaky bacon for extra \$4.00 each

**Orange-ricotta pancake stack** grilled banana, blueberries, crispy bacon and maple syrup. \$15.50

**Three egg omelette** choose 3 fillings: Portobello mushroom, baby spinach, smoked salmon, cherry tomato, chicken, brie or cheddar cheese, red onion, ham. \$14.50 *GF*

**Homemade toasted muesli** with milk, fruit, yoghurt and Otago honeycomb. \$13.50. *V*

**Miner's Breakfast:** grilled ribeye steak, fried eggs and chips with grilled tomato. \$23.50

### LUNCH: 11AM TILL 4PM

**Creamy seafood chowder** fresh fish, mussels, calamari, shrimps, vegetables, garlic bread. \$15.50

**Grilled quesadilla** smoked salmon or chicken, poached egg, leafy greens, avocado salsa. \$15.00

**Tatler's antipasto platter** prawns, smoked salmon, green lipped mussels, salami, chicken, olives, sun dried tomatoes, pickled gherkins, cheese, dips, bread. \$29 for two | \$56.50 for four

**Corn fritters** with crispy bacon, roasted tomato, leafy greens, salsa and aioli. \$17.50

**Famous Tatler club sandwich** filled with roast chicken, crispy bacon, cheddar cheese, fried egg, lettuce and tomato, with fries and aioli. \$17.50

**Pasta of the day** - waitstaff will advise. \$18.50

**Beer battered fish and chips** with tartare sauce and a small garden salad. \$19.95

**Moroccan-spiced chicken breast** on toasted focaccia with pesto, brie, tomato, lettuce and homemade hummus served with spicy potato wedges and yoghurt dip. \$18.00

**New Zealand green lipped mussels** freshly steamed in a coconut, Thai red curry and coriander broth, served with toasted garlic dipping bread. Entrée \$18.50 | Main Course \$28.50

**Shearers' Lunch:** Grilled ribeye steak, cooked to your liking, with fried eggs, crispy fries and a small salad, tomato sauce and aioli \$23.50

**Braised lamb shank** served with buttered peas, mashed potatoes and gravy. \$19.95

**Salt and pepper calamari** sprouts, vegetables, leafy greens, Thai chilli aioli. \$16.00. *GF. DF.*

**Classic Caesar salad** with crispy bacon, garlic croutons, anchovies and shaved parmesan, topped with a soft poached egg. \$18.00. Add chicken or smoked salmon for \$5.00

**Sea run salmon salad** with salmon cold-smoked in Central Otago dried fruits and honey, served with leafy greens, fresh strawberries and a fig reduction. \$18.50. *DF.*

**Grilled vegetable salad** with olives, peppers, zucchini, sun dried tomatoes, haloumi cheese and Israeli couscous and finished with pesto, hummus and minted yoghurt. \$15.50 *V*

### TAPAS MENU From 3pm | \$10.00 per item or 5 for \$40

Half a dozen half shell mussels

Sesame crusted prawn skewers with wasabi mayonnaise

Salt and pepper squid with sweet chilli sauce

Grilled chicken kebab with coconut and red Thai dipping sauce

Warm marinated olives with crackers

Chicken and duck liver pate with toasted croutes