

TATLER

Restaurant & Bar

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DINNER MENU | SUMMER 2012

LIGHT EARLY MENU

5pm until 6.30pm | \$19.95

Ribeye steak With peppercorn sauce, fries and salad

Oven roasted chicken With egg noodles, stir fried vegetables, sprouts and toasted sesame seeds and a sweet soy and wasabi dressing

Pan fried sea run salmon With basmati rice, buttered veges & coconut chilli sauce

Speights-battered fish and chips With a small salad and tartare sauce

DINNER MENU: From 5pm

Grilled focaccia bread

Seasoned with roast garlic and herbs. \$8.00 v

Bread selection.

With homemade dips and pesto. \$14.50 v

Fresh garden salad:

Mixed leaves, julienne vegetables, balsamic vinegar, garlic and olive oil dressing. \$8.50

Stuffed honey figs

Windsor Blue cheese, toasted walnuts, port wine jelly and roquette leaves. \$13.50

Antipasto platter

Garlic prawns, smoked salmon and chicken, salami, green lip mussels, green and kalamata olives, sun dried tomato, pickled gherkins, cheeses, selection of bread, fresh dips and pesto \$29.50/\$57.00

Soup of the day

With warm bread and butter. \$11.50

ENTREE

Confit garlic chilli prawns

With caramelised lemon, petite salad and garlic herb focaccia. \$19.50

Chicken and duck liver pâté

With pear chutney, leaf salad, balsamic reduction and toasted French croutes. \$17.50

New Zealand lamb cutlets

With Mediterranean vegetable salad, Israeli couscous, haloumi, hummus, pesto and yoghurt.

\$23.50. Available vegetarian \$17.50

Yellow fin tuna

Ceviche marinated in lime juice, red onion, Italian parsley and olive oil with water crackers, caper berries and leafy greens. \$21.50

New Zealand green lip mussels

Steamed in a rustic tomato and white wine broth with garlic, coriander and garlic focaccia. \$18.50 / \$28.50

Alaskan scallops

With cauliflower-truffle puree & watercress sprouts. \$20.50

Central Otago fruit-smoked venison loin

Rubbed with fresh herbs and honey, served on a cherry and shaved fennel salad. \$19.50

Garlic and chilli artichoke hearts

Set in a filo basket with cherry tomatoes, pesto, tapenade and herb oil. \$16.50

MAIN COURSE

Beef fillet

Wrapped in bacon, potato croquettes, bean salad, cherry tomatoes, classic béarnaise sauce and pinot jus. \$38.00

Mustard and herb crusted lamb rack

With kumara fondant, ratatouille vegetables and truffle jus. \$39.00

Canter Valley duck breast

Served with homemade gnocchi, warm fennel and pear salad and blueberry coulis. \$36.00

Saffron risotto

With roasted garlic, baby spinach and cherry tomatoes, shaved parmesan and a crisp cheese wafer \$28.50

Rolled pork belly

With a cannellini bean ragout, potato wedges and port and apple glaze. \$35.00

Wild Fiordland venison

Rubbed with horopito, sautéed forest mushrooms, broad beans, sweet potato mash & herb jus. \$38.00

Sesame-crusted yellow fin tuna steak

With prawn gyoza, basmati rice, bok choy and coconut chilli foam. \$38.00

Central Otago fruit-infused smoked salmon

With arancini risotto balls, baby spinach and saffron cream sauce. \$36.00

DESSERT \$14.50

Trio of crème brûlée: Chocolate and hazelnut, orange and raspberry and French Vanilla, with nut biscotti

Mango and coconut panna cotta with caramelised lime and chilli sauce.

Raspberry-frangipane tartlet, lemon-mint crème fraîche.

White chocolate and manuka honey cheesecake with hokey pokey and berry coulis.

Gourmet ice creams in a brandy snap basket with macerated summer berries.

Cheese, grapes, honeycomb & crackers. \$18.50/\$32.50.

TAPAS

Please see overleaf for our Tapas menu available between 4 and 6pm daily and from 10pm on Thursday, Friday and Saturday nights.