

TATLER

Restaurant & Bar

TAPAS MENU

Available 3.30 - 6pm | \$9 per item

Half a dozen half-shell oysters

Tempura prawn skewers

Salt and Pepper Squid with chilli mayo

Grilled chicken kebab with satay sauce

Warm marinated olives with crackers

Chicken and duck liver pate with crispy bread

EARLY BIRD MENU

Available 5 - 6.30pm | All items \$19.95

Grilled rib eye steak with roasted potatoes, seasonal vegetables and jus

Oven baked chicken breast topped with basil pesto and served on potatoes with sautéed spinach

Beer battered fish and chips, tartare sauce, salad

Braised lamb shank on mashed potatoes with buttered beans

Pan fried salmon with creamy mash and sautéed spinach

TO BEGIN

Grilled focaccia with roasted garlic and herbs \$7.50

Artisan bread with homemade dips. \$ 14.50

Antipasto platter featuring Pacific oysters, green lip mussels, cold-smoked salmon, spicy chicken fillets, marinated green and kalamata olives, gherkins, sun dried tomatoes, local cheese, dips, pesto and a selection of bread. For two \$ 27.50 or for four \$51.00

Soup of the day Served with warm bread. \$10.50

DINNER MENU

ENTRÉE

Duck and Pork Rillettes

Served warm with a plum and Manuka honey compote and toasted dipping bread

\$16.50

Crisp Filo Basket

Filled with garlic and chilli- marinated Mediterranean vegetables, kalamata olives, cherry tomatoes, homemade hummus and topped with grilled haloumi cheese, presented on leafy greens.

\$15.00

Smoked Fiordland Venison

With a pinot poached pear and blue cheese, with a petite salad garnish

\$17.00

Grilled lamb cutlets

Served with zucchini croquettes, minted yoghurt dip and a salad garnish.

\$ 16.50

Pan-seared King Prawns

On an Asian salad with a sticky sweet soy-wasabi dressing and seafood gyoza.

\$18.00

New Zealand Green Lipped Mussels

Freshly steamed in a rich tomato, white wine, garlic and coriander broth.

Served with garlic bread.

\$17.00

Tatler Chicken and Duck Liver Parfait

Homemade pâté with spiced pear chutney, mesclun lettuce, balsamic reduction and toasted dipping bread.

\$16.50

Cold-smoked Sea-run Salmon salad

Salmon cold-smoked with Central Otago dried fruits and Manuka honey, served with fresh strawberries, mint and fig vincotto.

\$18.00

If you have allergies or special dietary requirements, please advise waitstaff at time of ordering. Good food takes time to prepare, so if you are on a tight schedule, please let us know. All prices include GST. Gratuities are not included but are appreciated for excellent service. On New Zealand public holidays a surcharge of fifteen per cent will apply on food and beverage purchases.

DINNER MENU

MAIN COURSE

Grilled Beef fillet

Cooked to your liking. Presented on confit garlic and kumara mash with green beans and crispy bacon, finished with a classic sauce Béarnaise and pinot noir jus.

\$34.50

Crisp and Tender Duck Breast

Accompanied by homemade herbed potato gnocchi, buttered broccolini, toasted almonds and a blueberry compote.

\$33.50

Walnut-crusted Fiordland Venison

Presented on baked polenta and baby rocquette and finished with a boysenberry coulis

\$33.50

Pasta of the day

Please see waitstaff for details.

\$24.50

Southland Lamb Rack

With truffled potato purée, Savoy cabbage, sautéed Portobello mushrooms and drizzled with a rich rosemary jus.

\$34.00

Twice-cooked Pork Belly

On a sweet potato fondant with wilted bok choy, drizzled with a sticky soy and orange reduction, garnished with a prawn gyoza

\$28.50

Fish of the Day

Please see waitstaff for details.

\$32.50

Seared Sea-run Salmon and Lemon-scented Prawns

Served with a mild laksa, hokkien noodles, Asian greens and a wonton sesame wafer

\$30.50

Creamy Saffron Risotto

With roasted red bell peppers, fresh basil, cherry tomatoes, broad beans, baby spinach and feta cheese

\$24.50

New Zealand Green Lipped Mussels

Freshly steamed in a rich tomato, white wine, garlic and coriander broth, served with garlic bread.

\$27.00

DESSERT MENU

Mango and Lemongrass Pana Cotta

With a pineapple & strawberry salsa
\$13.50. Available at lunch and dinner.

Trio of Crème brûlée

Dark chocolate, Espresso and French vanilla bean and raspberry, accompanied by a toasted nut biscotti

\$13.50. Available at lunch and dinner.

Homemade Manuka Honey and Toasted Almond Cheesecake

With berry coulis

\$13.50. Available at lunch and dinner.

Sticky date pudding

With a rich toffee sauce & vanilla bean ice cream

\$13.50. Available at lunch and dinner.

Warm Chocolate and Pistachio Nut Brownie

With chocolate ganache and white chocolate and raspberry ice cream

\$13.50. Available at lunch and dinner.

Assiette of dessert for two

A selection of our desserts to share
\$18.00

Cheese selection

Locally-sourced cheeses with grapes, honeycomb and crackers

For one \$15.50 or for two \$26.50

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