



MOUNT BISTRO

MENU

6 Adams Avenue, Mt Maunganui
Ph 07 5753872

Bistro is a small intimate style of restaurant, that involves using fresh, local produce and nutritionally healthy recipes

BREADS

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| Crusty Baguette grilled with garlic butter | 7 |
| Homemade Rewana bread with dips | 8 |

SOUP

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|----------------|----|
| Chefs creation | 13 |
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CHOWDER

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| "Our classic" rich & chunky in bread bowl | 18 |
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OYSTERS

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| natural with rice vinegar, Kilpatrick, Rockefeller or shooter | each 4 |
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PRAWN CUTLETS

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| Sautéed in lemon butter with vodka, Russian salad and citrus jelly | 21 |
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NZ SCALLOPS WITH STRAWBERRIES 'N' CREAM

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| Sautéed in garlic butter with peppered crème fraiche & spiced strawberry coulis | 21 |
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SWORD N SAUCE-RY (Our Monteiths beer & wild food challenge winning dish)

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| Skewered seafood, flambéed with horopito & lime vodka | 25 |
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SAVOURY BLUECHEESE & WALNUT CHEESECAKE

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| With poached pear, spiced walnuts and red onion marmalade | 19 |
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RABBIT CASSEROLE

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| With chestnut dumplings, rewana loaf, & spinach, walnut & bacon salad | 21 |
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QUAIL

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| Grilled with star anise & honey on watercress, orange, cashew salad | 21 |
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LIGHT MEALS

MUSSELS

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| Steamed in white wine with a lemon cream and caper sauce | 20 |
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CALAMARI

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| tender strips in a salad of rocket, cherry tomatoes, kiwifruit and feta | 20 |
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UDON NOODLES

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| Chicken & prawn tails with sautéed vegetables and spiced cashews | 24 |
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LAMB SHANK

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| Mashed potato, roast garlic, spinach & bacon | 23 |
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BUTTERNUT SOUFFLE

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| With salad of artichoke, brie and sundried tomato | 20 |
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PORK BELLY

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| Braised with cinnamon and cider on warm potato salad and apple slaw | 23 |
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MAIN COURSES

FISH	33
Chefs creation	
AKAROA SALMON	34
On fried butternut risotto cake with cress and a dill yoghurt dressing	
CORN FED CHICKEN BREAST	33
With caponata in a herbed crepe on quinoa & a saffron aioli	
DUCK MEDLEY	38
Seared breast, confit of leg and duck sausage & red onion marmalade	
TRIO OF LAMB	38
Mini leg roast, double cutlet and shank crepenette with yorkshire pudding	
EYE FILLET	38
On fresh asparagus & hollandaise with beef shin, toasted in brioche	
PORK TENDERLOIN	35
Rubbed with an espresso dukkah, kumara mash & red onion tart tartan	
CERVENA VENISON	36
With roasted beets, white bean puree, raspberry and balsamic compote	
CRAYFISH TAIL	60
As salad, mornay, thermador, steamed with butter or Rockefeller	
SEAFOOD PLATTER	115
A selection of fresh seafood for two to share	
SIDES	7
mashed potato, beans with sesame miso dressing, Tempura vegetables, sautéed vegetables, side salad, fries with garlic aioli	

DESSERTS

CHOCOLATE BOYSENBERRY DOME	15
Dark chocolate mousse on genoese sponge with boysenberry coulis	
CHOCOLATE DECEDANCE (FOR TWO)	19
A sinful collaboration of all things chocolate	
DESSERT TASTING PLATTER (FOR THOSE WHO CANT DECIDE)	19
A selection of five tempting treats to tickle your taste buds	
TIRAMISU	16
An Italian Classic—updated with pearls of kahlua espresso	
CRÈME BRULÉE	15
Flavoured with natural vanilla and poached fruit served with pistachio sablé	
CARAMELISED LIME TART	15
On hazelnut sand with lemongrass & ginger icecream	
CHEESE BOARD	19
Aged cheddar; creamy blue, double cream brie & feta with manuka honey	
ICECREAM SUNDAE	11
chocolate, vanilla or kiwifruit icecream with Brandied caramel, chocolate kahlua or raspberry cointreau sauces	

Please advise wait staff if you have any allergies, require individual accounts or charging back at the beginning of service