



MOUNT BISTRO

Homemade Breads and Dips

- 8 -

SMALL PLATES - 16 -

LARGE PLATES - 30 -

Lamb Slider

- gluten free option available -

Brioche / feta / ketchup leather

Prawn Cutlets gf

Horseradish / marshmallow / salsa

Tuna gf

Seared / furikake / lime

Mini Beef Wellington

Short rib / mushroom / pastry

Mushrooms gf v

parfait / lavosh / black garlic

Tasting Platter

for two

- 40 -

Pork Belly

- gluten free option available -

Crackle bun / apple / cider

Clevedon Coast Oysters gf

Natural / kilpatrick / rockerfeller / tempura

Grilled Mussels gf

Mandarin / almond / creole / butter

SELECT DISHES

Sword-n-Saucery - 26 - gf

Scallops / prawns / salmon / fish

Crayfish Tail - market price - gf

Cooked mornay, thermidor, rockerfeller or steamed with butter

Steaks gf

Jus / potato / horseradish / mustard

- 300g Sirloin 35 -

- 260g Scotch 38 -

- 190g Eye fillet 42 -

LARGE PLATES - 35 -

SUPERSIZED - 45 -

Silere Merino Lamb Medallions gf

Belly / leek / pea / grape

Market Fish gf

Scallop / kumara / cauliflower / micro greens

SILVER FERN FARMS

PREMIER SELECTION

AWARDS 2015

Our entry in this year's Awards

Silver Fern Farms Premier Selection Venison gf

Celeriac / parfait / liquorice / dark cherry

SILVER FERN FARMS

PREMIER SELECTION

AWARDS 2015

Duck Confit gf

Pear caramel / Farro / Broad beans

Ora King Salmon

Thai flavours / coconut cream / risotto

VEGETARIAN gf

Paleo Vegan Vegetable Noodles - 26 -

Vegetable ribbons / cashews / unroasted vegetables

SIDES - 8 - all gluten free -

Rocket and Pear Salad

Steamed vegetable ribbons

Fries with Aioli

Potato, leek, bacon gratin

Please inform wait staff of allergies

gf = gluten free

v = vegetarian

DESSERTS

Dessert Tasting Platter

- gluten free option available -

a selection of tempting treats to tickle your taste buds

- 24 -

Chocolate gf

Mousse / orange / caramel

- 16 -

Cookies'n'cream gf

Frozen / nougat / cookies / cream

- 16 -

Raspberry white chocolate truffle cheesecake gf

Raspberry / macadamia nuts / ice cream

- 16 -

Mango Coconut Pannacotta gf

Mango / coconut cream / lime

- 16 -

Ice Cream Sundae gf

choice of

Chocolate, vanilla, or nectarine and muscovado ice-cream

and

Brandied caramel, chocolate Kahlua or raspberry cointreau sauce

- 15 -



MACARONS gf

- 4 macarons for 10 -

- 6 macarons for 15 -

- 12 macarons for 30 -

Please ask staff for today's selection

Takeaway gift boxes available

CHEESEBOARD

Aged cheddar, brie or blue

With honey comb & quince paste

- 1 cheese for 12-

- 2 cheeses for 18 -

- 3 cheeses for 22 -



DESSERT WINES

SPADE OAK Noble Viognier, Gisborne 2009 - 12 / 60 -

MISSION ESTATE Late Harvest, Hawkes Bay 2012 - 9 / 50 -

STABLES Ngatarawa Late Harvest, Hawkes Bay 2010 - 8 / 45 -

SELAKS Reserve, Marlborough 2014 - 8 / 45 -



COFFEE - 4.5

Flat White

Cappuccino

Latte

Mochaccino

Long Black/Americano

Piccolo

Short/Long Macchiato

Short/Long Black with cream
(Vienna)

Short Black/Espresso

Coffee with Macaron - 7

Affogato - 7

Ice cream with a shot of espresso

TEA - 3.5



PORT

Taylor's 10 Year Old - 10

DeBortoli 8 Year Old - 8.5