

Pavilion

RESTAURANT

BREADS

Garlic bread to share - oven baked with garlic butter (v, gf on request).....	13
Bruschetta - with heirloom tomatoes & fresh basil (v).....	14
Home baked bread - of the day with homemade dips (v)	15

ENTREES

Soup of the day - changed daily, your wait staff will advise.....	14
Winter salad – charred broccoli & red quinoa with goat cheese crumble & ginger lime dressing (v, gf).....	16
Curried lamb croquettes - with coriander yoghurt dip.....	16
Smoked duck breast - with apple crisps, candied walnuts, baby spinach & raspberry vinaigrette (gf, h).....	18
Beetroot cured salmon - with celeriac puree, pakari cheddar crisp & charred cauliflower (gf)	19
Pan seared scallops – with pea puree, crispy pancetta and micro greens (gf)	19

MAINS

Tagliatelle – with roasted vegetables, tomato basil sauce and grated parmesan (v, h).....	28
Lemon & cauliflower risotto - with seared scallops (gf, v on request).....	30
Twice cooked pork belly – with cauliflower puree, Brussels sprouts, crackling & apple cider jus (gf)	35
Braised Taupo Lamb shank - with kumara mash, kale two ways & Monteith Black gravy (gf on request).....	35
Roasted free range chicken breast – with butternut squash, leek confit, air dried pancetta & pistachio pesto (gf, h on request).....	35
Venison steaks – with potato gnocchi, wilted spinach & beetroot horseradish chutney (h)	36
Market fish of the day – with purple potatoes, grilled corn, pea tendrils & watercress sauce (gf,h).....	36
Angus beef fillet – with almond brocolini, roasted piccolo apache potatoes & red wine jus (gf, h on request).....	39

Please turn over for more food options

SIDES

Wok tossed Asian greens – with sesame and soy (v, gf, h)	6
Steamed seasonal vegetables- with herb butter (v, gf)	6
Sautéed mushrooms - with garlic & thyme (v, gf, h).....	6
Buttered green beans – with almonds & bacon (gf, v on request)	6
Chunky fries - with tomato sauce & aioli (v, h).....	6
Mashed potatoes – with avocado oil (v, gf, h)	6

CASUAL DINING OPTIONS

Chicken Caesar salad - with cos lettuce, bacon, croutons, parmesan, anchovies & poached egg	24
Monteith Winter Ale battered fish fillets – with chunky fries, green salad & tartare sauce.....	28
Gourmet chicken burger – grilled chicken breast, melted brie, chunky fries & tomato sauce served in a brioche burger bun (h)	28
Taupo Beef steak sandwich – with mesclun, onion jam, tomato relish, chunky fries (h)	28
Curry of the day - <i>please ask our friendly wait staff for today's special</i>	29
Bangers & mash – Thuringer bratwurst with caramelized onion, sauerkraut, creamy mash potatoes, gravy & sweet Mustard	29
300gr Taupo Scotch steak – with sautéed mushrooms, pepper sauce, beer battered chips & tomato sauce (h on request).....	35

TO FINISH

Warm apple & rhubarb crumble – with crème anglaise (v, gf on request)	15
Salted caramel cheesecake – with caramel popcorn & pretzel crumbs (v, gf on request)	15
Banana tarte tatin – with kapiti vanilla bean ice cream (v).....	15
Molten peanut butter & chocolate fondant – with crème fraiche (v).....	15
Sweet sensations – tasting platter for two (v).....	21
Selection of New Zealand cheeses - with grapes, walnuts quince paste & garlic linseed lavoche (v).....	16
<i>Selection of cheeses for two</i>	24

(gf) gluten free (v) vegetarian (h) halal

(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)