

BRUNCH

Pier 19 Bloody Mary	\$9
Poached or scrambled eggs with Waitaki free range bacon & roast tomato on toasted ciabatta	\$14
Eggs benedict with your choice of Waitaki free range bacon or smoked salmon on wilted spinach	\$17
Sweet spanner crab omelette with fresh herbs and citrus salad	\$16
Warm pancake stack with roasted bananas & chocolate or maple syrup	\$14
Soft boiled eggs and soldiers	\$10

LIGHT LUNCH

Tuscan bean soup with proscuitto and fresh bread	\$12
Rare fillet of tuna with a salad of green beans, Kalamata olives, tomato and soft poached quail eggs, truffle dressing	\$19
Warm roast pumpkin salad, baby spinach leaves, roasted almonds, parmesan and balsamic	\$15
Carpaccio of beetroot and goats cheese fritters with candied walnuts and sour apple sorbet	\$16
Caramelised Atlantic scallops, ox-tail tortellini and truffled cauliflower puree	\$19
Chicken tomato and cheddar crepes with guacamole and basil pesto	\$17
Absolute premium Clevedon coast oysters served natural with champagne granita	\$24 for 6 or \$45 per dozen

MORE SUBSTANTIAL LUNCHESES

Pier 19 crab club sandwich on wholegrain toast with tomato, bacon, lettuce and aioli	\$16
Your choice of Tempura battered or Pan-seared Blue Cod with hand cut chips and crushed peas	\$21
200g grain fed Beef rib-eye steak with hand cut chips and your choice of béarnaise or peppercorn sauce	\$20
Seared calves liver with buttered onions, mash potato and bacon	\$17
Malaysian Prawn laksa curry with bok choy, rice noodles, coriander and coconut	\$20
Slow cooked lamb fillet served with kumara gratin, minted peas, honeyed carrots and pinot jus	\$22
Feta and basil ravioli with kumara gratin, baby leeks, tomato fondue and tapanade sauce	\$22
Turbot “king of fish” pie with truffled sauce soubise, homemade ketchup and grain mustard mash	\$24
Confit fillet of salmon with steamed broccoli, crushed potato, poached prawns and prawn bisque	\$28
Whole 500 gram roast crayfish sautéed in garlic butter with broccoli hollandaise and almonds	\$69

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Please enquire about our sister restaurant Captains in the Mall in Queenstown.
Our staff would be happy to book you a table for your next dining experience.*

One account per table please.

*A 15% service charge will apply on all accounts on a N.Z. public holiday.
If you have any time restraints or food allergies please let us know.*

APÉRITIF

Otago peach nectar and Amisfield champagne bellini \$9

French martini
Vodka, pineapple juice, raspberry liqueur \$9

TO BEGIN

Tuscan bean soup with proscuitto and fresh bread \$11

Crisp belly of pork, chilli prawns, mango puree and wakame seaweed \$19

Caramelised Atlantic scallops, ox-tail tortellini
and truffled cauliflower puree \$18

Warm pumpkin salad, baby spinach leaves, roasted almonds,
parmesan and balsamic \$15

Premium Clevedon coast oysters with champagne granita \$24/6
\$45/12

Carpaccio of beetroot and goats cheese fritters
with candied walnuts and sour apple sorbet \$15

Pan seared salt and pepper calamari served with garlic escargot \$17

Rare fillet of tuna with a salad of green beans, Kalamata olives,
tomato and soft poached quail eggs, truffle dressing \$18

Eye fillet of beef tartare with crisp sourdough and Waldorf salad \$18

THE MAIN AFFAIR

FROM THE SEA

Golden fillet of Hapuka with warm chorizo, sautéed potato, crushed peas and almond foam	\$31
Confit fillet of salmon with steamed broccoli, crushed potato, poached prawns and prawn bisque	\$29
Turbot “king of fish” pie with truffled sauce soubise, homemade ketchup and grain mustard mash	\$28
Seafood Platter for two, with whole roasted crayfish, oysters, seared prawns, Atlantic scallops, tuna and a crab mayonnaise	\$140

FROM THE LAND

Feta and basil ravioli with kumara gratin, baby leeks, tomato fondue and tapanade sauce	\$27
Crisp breast and confit leg of Canterbury duck with wilted spinach, parsnip rosti, puy lentils and oranges	\$33
Roast rump, grilled rack and braised fillet of New Zealand lamb with rosemary mash, minted courgettes, steamed leek and garlic jus	\$38
Rare Fiordland venison with gourmet potato fondant, caramelised shallots, mushrooms and bacon, thyme jus	\$34
Eye fillet of grain fed beef with braised beef Wellington, Lake Hayes chestnuts, celeriac puree and pinot jus	\$35

ON THE SIDE

Mash potato	
Steamed green vegetables	
Broccoli hollandaise	
Minted courgette	
Hand cut chips and aioli	
Mixed herb salad	each \$6

TO FINISH

each \$15

Vanilla crème brulee with apple crisps and granny smith nectar

Rich chocolate tart with citrus pannacotta, iced cherries and amaretto

Soft centred hazelnut fondant with coffee icecream and cinnamon custard

Passion fruit soufflé with a rum and chocolate sauce

DESSERT WINES

Trinity Hill Gimblett Gravels Noble Viognier '07	Glass	\$11.00
	Bottle	\$49.00

De Bortolli Noble One '05	Bottle	\$72.00
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Chateau d'Yquem Sauternes '99 (Considered the best dessert wine in the world)	Bottle	\$375.00
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**EXECUTIVE CHEF
MR PETER RODDY**

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FRENCH CHEESES

ROQUEFORT

Type: Blue Milk: Ewe

Roquefort is known as the 'King of Cheese' only made from milk of specially bred sheep and is ripened in limestone caverns. It has a tingly pungent taste, is pale ivory in colour and has a thick sticky consistency.

EPOISSE AFFINEE GERNAIN

Type: Washed rind Milk: Cow

Famous cheese from the Burgundy region, it has a fine runny texture strong salty/sweet flavour and a pungent, spicy aroma.

TOMME DE CHEVRE

Type: Semi-Soft Milk: Goat

Tomme de Chevre is made in the region of Pays de Loire, it has a slightly salty tang and the subtle background flavour of tarragon and white wine that is characteristic of goats milk cheese.

PONT L'VEQUE GRAINDORGE

Type: Washed rind Milk: Cow

Named after a town in Normandy, it is one of the oldest cheeses of the area. It has a firm body, yellow colour and edible crust. The taste is deliciously savoury and piquant with just a trace of sweetness and robust tang on the finish.

BRIE FROMAGE DE MEAUX

Type: Soft Milk: Cow

Brie is the best known French cheese and has the nickname 'the Queen of Cheese'. Fromage de meaux is a 'real' Brie. A raw milk cheese very different to the average pasteurised version widely used. It has a slight scent of mould with a full, sweet, smokey aroma and a rich condensed flavour.

Tasting platter \$25
Sharing platter \$45