

wellington's

restaurant & bar

Menu

Fresh home baked mini bread loaves served with a capsicum and Spanish onion chutney 5

Grilled garlic and cheese bread 6

Soup

Seafood chowder with a toasted fennel and tangy lemon crostini 16

Starter

Mojito marinated chicken tenderloins on a roasted vegetable cous cous salad with chilli vinaigrette 17

Home made camembert and orange ravioli with toasted macadamia nuts and a wild thyme cream and balsamic glazed tomatoes (V) 17

Grilled peppered venison on a spinach and red cabbage salad with a blackberry dressing (GF) 18

Marinated scallops with a lime, mango and fresh coconut salad (GF) 18

Caesar salad with soft poached egg, garlic crostini, bacon, parmesan shaving, anchovy fillets and a creamy dressing (GF) 13

Vietnamese rolls with braised pork belly, marinated vegetable julienne, fresh mint leaves, coriander and ginger, finished with a lime and chili glaze and petit salad (GF) 16

Main Course

- Grilled grainfed beef fillet with crispy bacon and a rich bordelaise sauce on a potato rosti and smoked vine ripened tomato 37
- Pan fried salmon fillet on creamed spinach and fondant potatoes surrounded with a red capsicum anis broth (GF) 34
- Oven baked pork loin with crispy crackling on a sage infused mash and garden fresh green beans with a tasty apple jus (GF) 31
- Roasted lamb rack with a chunky basil tapenade filling on ratatouille vegetable with red wine jus 37
- Tempura market fresh fish with golden brown pomes frites and our home made tartar sauce (GF) 30
- Creamy wild mushroom and courgettes risotto finished with fresh shaved parmesan and basil pesto (V) 30
- Chicken or vegetable Sri Lankan style curry with steamed rice, paratha and Rajastani chutney (V) 27
- Corn fed chicken breast with choritzo on succotash and fried kumara disc, accompanied with a smokey paprika glaze. 38
- Specialty dish of the day (please ask your waiter)

For the Table

5.50 per dish

- Gourmet Salad w a sesame lime dressing
House fries
Market vegetables, wok fried or steamed
Rocket w shaved parmesan, pine nuts and accompanying balsamic dressing

(GF) = Gluten Free

(V) = Vegetarian

Desserts

Selected NZ cheese selection with quince jelly, grapes and walnut bread	14
Maple and walnut frozen cheese cake with cream anglaise and blueberry compote	12
Self saucing chocolate pudding with a Chantilly cream and hokey pokey	12
A trio of sorbets with a port and mint marinated melon salad (GF)	12
Dessert selection from the buffet	10

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Espresso Coffee Menu

Short Black	3.50
Long Black	4.00
Flat White	4.00
Cappuccino	4.50
Café Latte	4.50
Hot Chocolate	4.00

Specialty Coffee Menu

Coffee Alexandra	9.50
Irish Coffee	9.50
Swiss Coffee	9.50
Baileys Irish Cream	9.50