

EDGEWATER RESTAURANT

Garlic bread \$9.50

Fresh baked herb or tomato focaccia with fresh dips \$10.50

Entrées

Seafood Chowder

Creamy, rich seafood chowder topped with mascarpone and crispy leeks \$18.90

Soup of the Day

Made with market fresh produce \$15.00

Sushi and Sashimi Platter

Thinly sliced fresh fish served with pickled ginger, dicon, sake spiked soya sauce, wasabi and sushi rolls \$20.90

Mushroom and Macadamia Nut Paté

Vegetarian portobello mushroom and macadamia paté served on a red onion port compote, micro greens and poppyseed lavosh \$20.90

King Prawn

Grilled king prawns served on a mango salsa with coconut caviar and topped with crispy leek and micro coriander \$22.90

Clevedon Oysters \$27.90

Chef's tasting plate of fresh Clevedon oysters served as

- A shooter
- A salsa
- Natural on pink Himalayan rock salt
- Wrapped in speck
- Kilpatrick
- Wrapped in Aoraki smoked salmon

New Zealand Pork Belly

Twice roasted pork belly served on a sweet potato puree, watercress, cinnamon scented apple crisps and drizzled with a spicy oriental sauce \$22.90

Mains

Duck

Slow roasted half duck rubbed with ginger, pickled lime & lemongrass served with a coriander & coconut rice cake, steamed bok choy and finished with an oven dried shallot & chilli sauce \$39.90

Fish of the Day

Superbly prepared by our award-winning chef \$37.90

Venison

Pan seared venison loin served on a parsnip gratin, with cranberry red-slaw and finished with a bitter-sweet chocolate sauce \$39.90

Eye Fillet

Grilled prime Angus Pure eye fillet with grilled portobello mushrooms, vine tomato, fried quail egg and Urenika chips finished with a red wine jus \$39.90

Lamb Loin

Roasted lamb loin served with a sweet shallot, goats' cheese & fig strudel, drizzled with lamb jus, rocket oil and finished with a pistachio nut & smoked belly bacon butter. \$39.90

Side Dishes

Creamed garlic mashed potato \$7.90

Sautéed seasonal vegetables with fresh herbs \$8.90

Buttered baby potatoes \$7.90

Garden fresh salad \$7.00

Oven roasted portobello mushrooms and vine ripened tomatoes with basil and goats' cheese \$13.50

Desserts

Edgewater Chocolate Tasting Platter

A selection of handcrafted chocolate desserts \$18.90

- Pistachio nut macaroon with bitter chocolate mousse
- White chocolate fondant
- White chocolate bubble cake
- Silk chocolate tart
- Rich chocolate ice cream

Apple and Rhubarb Crumble

Cinnamon stewed Granny Smith apples with port poached rhubarb and macadamia nut crumble served with a Tahitian vanilla bean mascarpone panacotta \$16.90

Cheesecake

Baked New York lemon cheesecake served with a saffron rice paper, lemon cheesecake cocktail and vanilla bean ice cream \$17.90

Seasonal Fruit Consommé

A cold pineapple consommé with seasonal fruit, served with a coconut, white chocolate and chilli cigar \$16.90

Cheeseboard

A selection of New Zealand cheese served with fig & almond log, grapes and water crackers \$24.90

Freshly brewed filter coffee or tea \$4.00, espresso \$4.50, flat white \$4.50, cappuccino \$4.50, latte \$5.00, mochaccino \$5.00, hot chocolate \$5.00

One account per table

Please pay your waitress at the table

We accept Eftpos-Visa-Mastercard-American Express-Diners

Sorry no cheques accepted