



Avoca
FINE DINING

June, 2009

Welcome to the High Country.

We pride ourselves on providing you with the freshest and finest quality, locally-sourced ingredients, incorporating them into high country cuisine with a New Zealand flavour. Our dishes are prepared fresh to order and may take a little longer when we are busy, so please relax and enjoy your surroundings and the warm, friendly country hospitality.

Bon Appétit

Executive Chef

Stuart Morrison



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Entrées

Freshly Baked Breads

A trio of fresh breads served warm with sundried tomato pesto and garlic aioli.
\$8.50

Soup

Chef's daily creation using the freshest ingredients
Served with ciabatta bread.
\$10.50

Seafood Platter

Natural Clevedon oyster served on the shell with a lemon mascarpone mousse.
Seared Nelson scallops with a wasabi puree.
Crab salad with chilli and lime.
\$22.00

Spinach and Blue Cheese Dumplings

Spinach and blue cheese dumplings served with poached leeks, vegetable parisienne and a white wine sauce.
\$18.50

Smoked Ostrich

Carpaccio of manuka smoked ostrich fillet served with a warm winter vegetable salad, beetroot puree, porcini infused olive oil and horseradish cream.
\$19.50

Lambs Sweetbreads

Herb crusted lambs sweetbreads served on a wild mushroom and dill tapenade, with roast garlic jus, herb crème fraiche and béarnaise sauce.
\$18.50

Nelson Scallops

Seared nelson scallops served on a herb risotto with char grilled red peppers, cucumber julienne, micro greens and a preserved lemon dressing.
\$22.00



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Mains

Beef Fillet

Char grilled fillet of aged beef wrapped in parma ham served with a sweet onion marmalade, potato and bacon croquette, red currant jus and finished with a kikkorangi cream.

\$39.00

Duck Confit

Braised duck leg with a warm savoy cabbage and mandarin salad, cannellini bean mash and a honey and soy jus.

\$36.00

Fish of the Day

Herb crusted fresh fish fillet served on a smoked mussel and leek risotto with braised fennel and a crayfish and brandy sauce.

\$36.00

Lamb Rack

Roast rack of Canterbury lamb with a rosemary and pine nut crust, served on roast gourmet potatoes with smoked tomato and kalamata olive ragout, finished with a rich tarragon jus.

\$38.00

Slow Roast Aubergine

Miso and shallot stuffed aubergine, oven baked and served with a polenta crusted pumpkin and kumara gratin, roast red pepper and an artichoke puree.

\$32.50

Venison

Black pepper and espresso marinated venison, with sweet and sour braised red cabbage, parsnip puree, balsamic glazed cherry tomatoes and a red wine jus.

\$39.00

Pork Belly

Twice cooked belly of pork with kumara fondant, bok choy tempura, shitake mushrooms, tomato chilli jam and a star anise glaze.

\$35.00

Side Dishes

Fresh steamed garden vegetables \$6.50

Fresh garden salad, \$6.50



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Desserts

Pear Tart

Crisp pastry tartlet topped with caramelized pear and almond, served with vanilla crème anglaise, toffee sauce and cinnamon ice cream.

\$15.00

Chocolate and Berry Tuiles

Layered cocoa and chocolate tuiles filled with warmed berry compote, lemon mousse and a strawberry glaze.

\$15.00

Cranberry Cheesecake

Ricotta and mascarpone cheesecake with sherry soaked cranberries, dark chocolate shavings and vanilla syrup.

\$15.00

Chocolate Mousse

Rich chocolate mousse flavoured with espresso coffee and dark rum served with fresh berry coulis and straciatella ice cream.

\$15.00

Plum and Rhubarb Crumble

Baked plum and rhubarb crumble with a rich black doris plum sauce and raspberry sorbet.

\$15.00

Cheese Selection (for two)

A selection of New Zealand cheeses

With toasted brioche, quince paste, tamarillo chutney and wafers.

\$24.00