

euro



★ Starters

Other

Warm marinated olives 8.50

Bread

Rachel Scott ciabatta 10.00

Pukeko kumara bread / mushroom truffle cheese paprika pork cream / Santagata extra virgin olive oil

Soups

Sweet corn & tarragon soup 18.00

pumpkin seed oil

Mussel & saffron soup 20.00

chorizo crumb

To Begin

Caesar salad 19.50

classic euro dressing / croutons / free range bacon / Lolin anchovy

Asparagus 25.50

pea & mint mousse / cured Akaroa salmon / crispy prosciutto / orange dressing

Rabbit balantine 24.00

Central Otago rabbit / summer vegetables a la Grecque / tomato sablée biscuit

Grilled prawns 25.00

orange / fennel & parsley salad / Prelibato dressing

Buffalo mozzarella 26.00

Clevedon farmers market tomatoes / basil / extra virgin olive oil / Saporoso / Parma ham

Euro Classic

Calamari prosciutto wrap 24.00

garlic / date / lemon / extra virgin olive oil / arugula

Peking duck 26.00

Chinese pancakes / orange chipotle slaw / cashew dukka / hoisin

S.G's crab & prawn 26.00

jalapeño crème fraîche sauce / tobiko / tuna wafers

Chilean Red King crab leg 26.00

trio of champagne / smoked paprika & garlic butters

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★ Main Event



Diver scallop risotto wilted rocket / wasabi & anchovy caviar	28.00
John Dory octopus / artichoke & fingerling potato salad / white wine / parsley / olive oil	38.00
Duck breast spiced pear / shallot purée / jus gras	44.00
Euro classic tuna steak buffalo mozzarella / tomato & bell pepper salsa	38.00
Lamb rump boulangerie potato / panzanella salad / salsa verde	43.00
Sweet corn soufflé double baked / witloof & watercress salad / pumpkin & sunflower seeds / citrus dressing	30.00
Euro classic rotisserie chicken slowly cooked on the rotisserie / Simon Gault's famous herb rub / mash / peanut slaw	34.00
Eye fillet 200g / braised rib / mushroom & bone marrow terrine / roast garlic purée / café de paris butter	45.00
SG choice scotch fillet 250g / 21 day dry aged / braised rib / black truffle jus	43.00
Euro seafood platter for two / Red King crab / mussels / clams / oysters / prawns / smoked fish / cured salmon / sauce selection for two	130.00
Bells & Whistles	
Onion rings	10.00
Steamed greens of the day almond / Tarrago River goats cheese	7.00
French fries	5.00
New season potatoes wholegrain mustard butter	7.00
Potato mash	6.50
Truffle mashed potato	8.50
Side Salads	
Rocket & witloof salad candied walnut / gorgonzola dressing	8.00
Rocket manchego / pear / santagata extra virgin olive oil / prelibato balsamic	8.50
Cos lettuce tomino cheese / NZ pinoli nuts / dates	8.00

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★ Desserts

Other

Warm chocolate pudding raspberries / banoffee pie ice cream	17.00
Lemon pie violet meringue / ricotta ice cream / vanilla crumb	17.00
Aged rum panna cotta pineapple jelly / coconut sorbet / amaretto wafers	17.00
Carrot cake grated apple / lemon cream cheese ice cream / candied walnuts	17.00
Cherry frangipane brandy ice cream / mulled wine syrup / fruit salami	17.00
Chocolate fudge figs	15.50

Cheeses

Single cheese	17.50
Crowd of Puhoi New Zealand cheese	35.50
Crowd of Italian & Spanish cheese	28.00
Crowd of blue cheese	29.50
Crowd of soft cheese	32.00

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★ Snacks

Bar Menu

Oysters w accompaniments	POA
Tempura oysters	POA
Prawn cocktail "Ya think"	19.50
Prime rib brioche sliders	19.50
Parmesan truffle chips	7.00
Smoked paprika popcorn	6.00
Curry popcorn	6.00

Cured Hams

Catalan style toasted bread / tomato

Jamon Serrano Jamon Arrio 50g / dry cured Spanish ham	18.50
Prosciutto di Parma Salumificio Ferrari 50g / dry cured Italian ham from Parma	20.00
Jamon Iberico Jamon Arrio 50g / dry cured free range Spanish ham	30.00
Fermin platter 75g / assortment of all three	35.00
Croquetas de jamon ham & béchamel fritters	26.00

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