

LUNCH AT THE GRILL

All Day Menu

Freshly-baked Monteith's Black and treacle bread, with today's speciality bread, River Grove olive oil, butter, and Chef Paul's home-made hazelnut dukkah (for one person)	6.50
Mixed leaf salad of tossed rocket and mizuna, with cherry tomatoes, cucumber, spring onion and home-grown herbs, dressed in olive oil and balsamic vinegar	8.50
Today's market-fresh soup with stone-baked Cottage Lane sourdough	9.50
The Grill's own Wairarapa seafood chowder of Flat Point whitefish, king prawns, Nelson scallops and Marlborough mussels, in a rich white potato, bacon and cream velouté, served with stone-baked Cottage Lane sourdough	10.50
Greek salad of tomatoes, cucumber, red onion, red capsicum, lettuce, crumbly Kingsmeade feta, and kalamata olives, dressed in olive oil and lemon juice	11.00
Gladstone lamb's kidneys sautéed with tomato, garlic and feta, and served with an olive tapenade crostini	11.50
Salt and pepper squid, dusted in chickpea flour and sumac, with local lemon and a classic French rémoulade of capers, gherkins and chopped egg bound together with lemon mayonnaise	12.50
Home-made potato gnocchi tossed with sun-dried tomatoes, roasted garlic, home-grown herbs and a light butter broth	13.50
Home-hot-smoked South Island king salmon on warm potato salad with capers and rocket, drizzled with lemon olive oil	15.50
Today's fresh pasta with chicken, rocket, crumbly Kingsmeade feta, roasted tomato and local lemon, finished with Parmigiano-Reggiano	19.00

Light main courses from the grill

150gm Pahiatua Angus porterhouse, cut 'New York-style', with black peppercorn sauce	19.00
Succulent Carterton pork chop with grilled apple, lemon and mint salsa	19.50
Aromatic South Island king salmon cooked medium rare with lemon butter	20.00
100gm Pahiatua Angus tenderloin served with a Kingsmeade Sunset Blue cheese glaze and roasted red onions	23.00

All main courses from the grill are served with a grilled Parkvale Flat field mushroom, grilled tomato, and lyonnaise potatoes sautéed with onions.

Desserts

Vanilla crème brûlée with a fruit compote, vanilla bean ice cream, and shortbread	11.50
Hot Greytown apple tartlet with a Hawkes Bay honey crème fraîche and butterscotch sauce	12.50
Chocolate croissant pudding with a Jameson Irish whiskey anglaise and vanilla bean ice cream	13.00
'Celebration of the local lemon' (from our own lemon grove) Lemon meringue pie with lemon sorbet, served on a lemon biscuit	14.50
Double-thick chocolate ganache with an orange and Hennessy cognac compote, crème anglaise and hazelnut biscotti	15.00
The very best of Kingsmeade Artisan Cheeses — Wairarapa Jack, Sunset Blue and Ngawi Brie - served with tipsy grapes, fruit compote and nuts, with crostini and water crackers (for one person)	12.50
Tea.....3.5 Coffee.....4.5	

