

ROARING MEGS MENU



STARTER 开胃菜

| | |
|--|----------------|
| Oven baked Roll | \$ 3.00 |
| <i>Pumpkin /served warm / butter 新鮮出爐的南瓜麵包用黃油</i> | |
| Garlic Bread | \$ 4.00 |
| <i>French stick/ four pieces 大蒜麵包/ 4塊</i> | |
| Lemon Sorbet (GF)(DF) | \$10.00 |
| <i>Tangy/cool/ enjoy as an entrée, in between courses or dessert</i> | |
| <i>檸檬冰糕</i> | |
| Megs Seasonal Soup | \$13.50 |
| <i>(GF & DF to be advised by your host)</i> | |
| <i>檸檬冰糕 · 享受作为起动机或甜点</i> | |
| House Salad (GF)(DF) | \$13.50 |
| <i>Mixed lettuce/spring onion/celery/mushroom tomato/light Vinaigrette dressing</i> | |
| <i>混合沙拉蔬菜/生菜/春天洋葱/芹菜/蘑菇/番茄/浅色沙拉酱</i> | |
| Three Cheese Ravioli | \$16.50 |
| <i>Hand rolled /Parmesan/Cheddar/Mozzarella tomato coulis/pinenuts</i> | |
| <i>三個奶酪餛飩/番茄coulis / pinenuts</i> | |
| Southland Pork Belly (DF) | \$17.50 |
| <i>Ginger glazed /spiced/slow cooked /seasonal fruit compote</i> | |
| <i>南國五花肉/姜釉/五香/慢煮/時令水果果醬</i> | |
| Warm Prawn Salad (GF)(DF) | \$24.00 |
| <i>Seared prawns/bean vermicelli noodles/rocket pink ginger/fresh coriander/chilli & lime dressing</i> | |
| <i>烤蝦/豆麵/火箭/粉紅姜/新鮮香菜/辣椒和石灰敷料</i> | |
| Tasting Platter (GF without crackers) | \$24.00 |
| <i>Duck liver & thyme pate/Italian salami / cheeses marinated NZ mussels/hot smoked Akaroa salmon preserves / crackers</i> | |
| <i>拼盤/鴨子/意大利薩拉米香腸/奶酪/醃製的新西蘭貽貝/熱熏阿卡羅鮭魚/餅乾</i> | |

One account per table (but can be settled individually) - thank you!

每桌一个账单 · 小费不包括在内

MAIN COURSE 主菜

Herb Crusted Rack of Canterbury Lamb  (GF&DF options) **\$50.00**

Orange sauce/mint sauce

坎特伯雷羊排/橙酱/薄荷酱/烤土豆/时令蔬菜

Glass: Mt Difficulty Roaring Meg Pinot Noir \$14.00 / Bottle: Wooing Tree Pinot Noir \$90.00

Confit of Lamb Shoulder  (GF&DF options) **\$40.00**

*With herb crusted Canterbury lamb cutlets/ lamb jus /orange sauce /
mint sauce (lamb dish of the year twice winner)*

羊肩/坎特伯雷羊排/橙酱/薄荷酱/马铃薯/季节性蔬菜/年度冠军

Glass: Brookfields Cabernet Sauvignon \$10.50 / Bottle: Pegasus Bay Merlot/Cabernet \$71.00

Hot Smoked Akaroa Salmon (GF&DF without pastry baton) **\$37.00**

*Home smoked with Manuka & grilled / Fennel
salad greens / spicy salsa / pastry baton*

熟熏Akaroa三文鱼/茴香沙拉蔬菜/辣辣莎莎/糕点棒

Glass: Chard Farm Sauvignon Blanc \$12.00 / Bottle: Rabbit Ranch Pinot Gris \$57.00

Char grilled Wakanui aged grain fed Sirloin Steak  **\$39.00**

(GF&DF options) *Crispy potatoes / onion rings*

Horseradish butter / mixed salad greens with pickled apple

炭烤Wakanui牛排/脆皮土豆/洋葱圈/辣根酱/腌苹果沙拉

Glass: Main Divide Merlot Cabernet \$10.50 / Bottle: Pegasus Bay Merlot Cabernet \$71.00

Leg of Marlborough Hare (GF&DF options) **\$37.00**

Braised in red wine / lardons / croutons / potato mash

马尔堡野生野兔/红烧/土豆泥/Lardons

Glass: Brookfields Cabernet Sauvignon \$10.50 / Bottle: Ata Rangi Celebre \$77.00

Wild Fiordland Venison (GF&DF options) **\$39.00**

Roasted / poached Pear / Spatzli / beetroot confit

Port jus / parsnip crisps

野生峡湾鹿肉/梨/ Spatzli /甜菜/端口酱

Glass: CJ Pask Gimblett Syrah \$12.00 / Bottle: Pepperjack Cabernet Sauvignon \$53.00

SIDES 配菜

Seasonal Vegetables **\$6.00** / *Potato Mash* **\$4.50** / *Fries* **\$ 4.50**

季节性蔬菜

土豆泥

法国薯条

Gratin Potatoes **\$5.00** / *Steamed Rice* **\$3.50** / *Greens* **\$ 6.00**

土豆Gratin

蒸米饭

绿色蔬菜

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Gratuities not included 每桌一个账单·小费不包括在内

DESSERTS 甜點

- Gentle Annie's Seasonal Fruit Crumble** (*your host will advise*) **\$14.00**
Ice cream / cream 季節性水果糕點屑 (待通知) / 冰淇淋/奶油
- Steamed Vanilla Sponge Pudding** **\$14.00**
Maple walnut ice cream / caramel sauce/ cream
香草海綿布丁/楓木核桃冰淇淋/焦糖醬/奶油
- Eton Mess (GF)** **\$14.00**
Meringue /mixed berries/ ice cream /cream 蛋蛋白酥皮/混合漿果/冰淇淋/奶油
- Ladies Favourite Crème Brulée (GF without Tuille)** **\$14.00**
Almond tuille/ citrus confit CrèmeBrulée/杏仁餅乾/柑橘confit
- Megs Rich Dark Chocolate Mousse (GF without crumb)** **\$14.00**
Crumb sprinkle /cream 梅格斯豐富的黑巧克力慕斯/霜
- Vanilla Ice Cream (GF)** *Single scoop \$5.00 / Double Scoop \$10.00*
香草冰淇淋/單瓢5.00 \$ /雙勺\$ 10.00
- Affogato (GF)** *Affogato / Vanilla* 冰淇淋/濃咖啡咖啡您利口酒的選擇 **\$19.00**
Vanilla Ice Cream / espresso coffee shot/ your choice of Liqueur
- New Zealand Cheeses** **\$20.00**
Kikourangi double cream blue / Kapiti mature cheddar
South Island Gouda / South Island Brie / crackers / quince paste
新西蘭奶酪/ Kikourangi雙奶油藍/卡皮蒂成熟切達干酪南島Gouda /南島Brie /餅乾/蘋果果醬

HOT BEVERAGES 熱飲料

- Tea** *Earl Grey or English Breakfast \$3.50 / Mint \$ 4.00*
Green \$4.00 / Chamomile \$4.00 / Mixed Berry \$ 4.00
伯爵灰茶/英式早餐茶/薄荷/綠/洋甘菊
- Coffee** *Espresso or Long Black (single shot) \$3.50 / (double shot) \$ 6.00*
Flat White \$5.00 / Latte \$5.00 / Cappuccino \$ 5.00
Hot Chocolate \$5.00 / Mochaccino \$5.00 / Fluffy \$ 3.00
濃咖啡/長黑/白色/拿鐵/卡布奇諾/熱巧克力

Added Extras 額外

- Megs Wickedly Naughty Hot Chocolate/ Whisky or Brandy \$16.00*
Megs 頑皮的熱巧克力與威士忌或白蘭地
- Liqueur Coffee/ please advise your choice of Liqueur \$16.00*
利口酒咖啡/請指教你選擇的利口酒

Dessert Wine available 甜品酒可供選擇 - 請詢問我們的選擇