

# ROARING MEGS MENU



## STARTER

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**Oven baked Roll** **\$ 3.00**  
*Pumpkin / served warm / butter*

**Garlic Bread** **\$ 4.00**  
*French stick / four pieces*

**Lemon Sorbet** (GF)(DF) **\$10.00**  
*Tangy / cool / enjoy as an entrée,  
or in between courses*

**Megs Seasonal Soup** **\$13.50**  
*(GF & DF? to be advised by your host)* *(main) \$26.00*

**House Salad** (GF)(DF) **\$13.50**  
*Mixed lettuce / spring onion / celery / mushroom* *(main) \$26.00*  
*Tomato / light Vinaigrette dressing*

**Three Cheese Ravioli** **\$16.50**  
*Hand rolled / Parmesan / Cheddar / Mozzarella* *(main) \$32.00*  
*tomato coulis / pinenuts*

**Southland Pork Belly** (DF) **\$17.50**  
*Ginger glazed /spiced/slow cooked /seasonal fruit compote* *(main) \$34.00*

**Warm Prawn Salad** (GF)(DF) **\$24.00**  
*Seared prawns / bean vermicelli noodles / rocket* *(main) \$46.00*  
*pink ginger/fresh coriander / chilli & lime dressing*

**Tasting Platter** (GF without crackers) **\$24.00**  
*Duck liver & thyme pate / Italian salami / cheeses* *(main) \$46.00*  
*marinated NZ mussels / hot smoked Akaroa salmon  
preserves / crackers*

**Dominiques Special** **P.O.A**  
*Either an Entrée, Main Course or Dessert, your host will advise*

One account per table (but can be settled individually) - thank you!  
Gratuities not included

## MAIN COURSE (Complete dishes – sides are optional)

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**Herb Crusted Rack of Canterbury Lamb**  (GF&DF options) **\$50.00**  
*Orange sauce / mint sauce / gratin potato / seasonal vegetables*

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 / gratin potato  
seasonal vegetables (lamb dish of the year twice winner)*

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*

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*

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

**Leg of Marlborough Hare** (DF options) **\$37.00**  
*Braised in red wine / lardons / croutons / potato mash*

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*

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

## SIDES

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*Seasonal Vegetables* **\$6.00** / *Potato Mash* **\$4.50** / *Fries* **\$ 4.50**  
*Gratin Potatoes* **\$5.00** / *Steamed Rice* **\$3.50** / *Greens* **\$ 6.00**

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Gratuities not included

## DESSERTS

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<b>Gentle Annie's Seasonal Fruit Crumble</b> ( <i>your host will advise</i> )	<b>\$14.00</b>
<i>Ice cream / cream</i>	
<b>Steamed Vanilla Sponge Pudding</b>	<b>\$14.00</b>
<i>Maple walnut ice cream / caramel sauce / cream</i>	
<b>Eton Mess (GF)</b>	<b>\$14.00</b>
<i>Meringue / mixed berries / ice cream / cream</i>	
<b>Ladies Favourite Crème Brulée</b> (GF without Tuille)	<b>\$14.00</b>
<i>Almond tuille / citrus confit</i>	
<b>Megs Rich Dark Chocolate Mousse</b> (GF without crumb)	<b>\$14.00</b>
<i>Crumb sprinkle / cream</i>	
<b>Vanilla Ice Cream</b> (GF)	<i>Single scoop \$5.00 / Double Scoop \$10.00</i>
<b>Lemon Sorbet</b> (GF) (DF)	<b>\$10.00</b>
<b>Affogato</b> (GF)	<b>\$19.00</b>
<i>Vanilla Ice Cream / espresso coffee shot / your choice of Liqueur</i>	
<b>New Zealand Cheeses</b>	<b>\$20.00</b>
<i>Kikourangi double cream blue / Kapiti mature cheddar</i>	
<i>South Island Gouda / South Island Brie / crackers / quince paste</i>	

## HOT BEVERAGES

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<b>Tea</b>	<i>Earl Grey or English Breakfast</i>	<b>\$3.50</b>	<i>/ Mint</i>	<b>\$ 4.00</b>		
	<i>Green</i>	<b>\$4.00</b>	<i>/ Chamomile</i>	<b>\$4.00</b>	<i>/ Mixed Berry</i>	<b>\$ 4.00</b>
<b>Coffee</b>	<i>Espresso or Long Black (single shot)</i>	<b>\$3.50</b>	<i>/ (double shot)</i>	<b>\$ 6.00</b>		
	<i>Flat White</i>	<b>\$5.00</b>	<i>/ Latte</i>	<b>\$5.00</b>	<i>/ Cappuccino</i>	<b>\$ 5.00</b>
	<i>Americano</i>	<b>\$4.00</b>	<i>/ Café mocha</i>	<b>\$5.00</b>	<i>/ Decaffeinated available</i>	

### Added Extras

<i>Hot Chocolate</i>	<b>\$ 5.00</b>
<i>Megs Wickedly Naughty Hot Chocolate/ Whisky or Brandy</i>	<b>\$16.00</b>
<i>Liqueur Coffee / please advise your choice of Liqueur</i>	<b>\$16.00</b>

**Dessert Wine available - please ask for our selection**

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Gratuities not included

