

# Wine Chambers

restaurant

## Snacks

bread, olive oil	8.50
marinated olives, feta cheese	6.00

**Wine Chambers Platter** 25.00 half /49.00 full size  
kumara rostis, chorizo, prawn, chicken skewers, olives, feta, duck liver  
parfait, breads

## Starters

**soup of the day** 14.50

**duck liver parfait** 15.50  
wine jelly, apple chutney, french stick

**risotto** starter 19.50/main 30.00  
wild mushrooms, truffle paste, pine nuts, parmesan

**scallops** 19.50  
kumara rosti, herbed sour cream

**oysters kilpartrick** each 4.00  
bacon, onion, lemon

**salad nicoise -our version-** 16.50  
beans, boiled egg, potatoes, olives, anchovies

# Wine Chambers

restaurant

**chicken skewers** starter 14.50/main 25.00  
spring salad, tomato chutney

## Cheese

9.50 per serving 50 gr each  
28.00 for three choices

we use a selection of french cheeses, blue, cheddar  
brie, ask your waiter what the chef has for you today

## Dessert wines

2014 Mouton Cadet Sauternes, France 12.00  
2014 Tohu Rahia Reserve, Noble Riesling, Marlborough 15.00  
NV Sea Red, Clearview, Cabernet dessert wines, Hawkes Bay 15.00

**Special coffee** 15.00

## Tea & coffee

short/ long espresso 4.00  
flat white, cappuccino 4.50  
latte, hot chocolate, mocha 4.50  
tea selection 4.00

# Wine Chambers

restaurant

## Mains

<b>confit duck leg</b> pumpkin mash, bok choy, mandarin jus	32.00
<b>beef eye fillet, bourgignon</b> carrot-potato mash, green beans	32.00
<b>pork fillet, pork sausage</b> celeriac remoulade, roasted white onions	32.00
<b>lamb loin</b> confit potatoes, spring peas, shallots	32.00
<b>market fish</b> please ask waiting staff	34.00
<b>fettuccine, chicken carbonara</b> mushroom, bacon, parmesan	28.00

# Wine Chambers

restaurant

<b>side dishes each</b>	7.50
- garden salad	
- seasonal vegetables	
- roasted baby potatoes	

## Desserts

14.50  
each

<b>strawberries and cream</b> mille feuille	
<b>whitacker's chocolate mousse</b> chocolate sorbet, praline, raspberry syrup	
<b>brulee</b> vanilla bean, crème chantilly, tuille	
<b>earl grey panna cotta</b> shortbread, orange jelly	
<b>chocolate dessert cocktail</b>	
<b>affogato</b> short espresso, ice cream	9.50

# Wine Chambers

restaurant

with frangelico

16.50

## Lunch

Two courses \$35.00

### Starters

duck liver parfait

apple chutney, jelly, walnuts, french stick

soup of the day

ask wait staff

four oysters kilpatrick

bacon onion, lemon

# Wine Chambers

restaurant

## Mains

pork fillet, pork sausage

celeriac remoulade, roasted white onions

beef bourgignon

carrot-potato mash, green beans

market fish

side dishes each

7.50

- garden salad
- seasonal vegetables
- roasted baby potatoes

## Happy Hour

**Wine Chambers**  
restaurant

**Wine Chambers**  
restaurant

Monday to Friday

from 4pm to 6pm

House bubbles \$9.50 per glass

Beers \$7.50 per bottle

House wines \$7.50 per glass