

park kitchen evening menu

12 April 2018

small / sharing plates

olives, orange zest, fennel seed <i>v g d</i>	9
flatbread for two,	
w/ hummus <i>v d (g*)</i> 7	
w/ taramasalata <i>d</i> 9	
w/ both <i>d</i> 11	
pierogi, 2 polish dumplings w/ spinach, onion, potato, pinenuts <i>v</i>	7
additional pierogi 3.5 each	
arancini, 2 deep fried mushroom risotto balls w/ hare ragout	7
additional arancini 3.5 each	
soup of the day, bread, butter	13
caprese salad, tomato, mozzarella, basil salad w/ crostini <i>v (g*)</i>	15
fish goujons, crumbed strips, fried & served w/ tartare sauce	12
lamb cutlets, lemon yoghurt, baby veg, dukkah <i>g</i>	16

pizza & burgers

margherita pizza, tomato, mozzarella, basil <i>v (g*)</i>	17
spicy sausage pizza, pepperoni, parmesan <i>(g*)</i>	20
portobello pizza, button mushroom, truffle oil <i>v (g*)</i>	21
burgers, add 3 for an egg, add 3 for bacon	
pk cheese burger w/ beetroot relish, dashi mayo, fries <i>(g*) (d*)</i>	21
spicy kumara bean burger w/ tomato relish, chipotle mayo, fries <i>v (d*)</i>	22

*g- gluten free, d- dairy free, v- vegetarian, (*v)(*g)(*d) ask for special prep.*

add 2 for gluten free bread, add 3 for gluten free pizza base

mains

risotto of the day (small / large)	14 / 23
cauliflower, baba ganoush, pomegranate molasses, yoghurt, mint <i>v g (d*)</i>	25
market fish, at market price, ask your server for today's special	mp
duck breast, mango, confit purple kumara	32
house-made sausages of the day, ask your server for today's special	27
pork belly, apple & celeriac puree, black pudding crumble, glazed carrots, parsnip <i>g</i>	29
21 day aged 300g prime angus scotch fillet, witloof, red wine jus <i>g d</i>	35

sides

truffle hand-cut fries, aioli <i>g d v</i>	9
peanut slaw, panzanella dressing, sesame, peanuts, oregano <i>g d v</i>	7
iceberg, radish, ranch dressing, parmesan <i>g v</i>	9
salad leaves, vinaigrette <i>g d v</i>	7
seasonal vegetables <i>v</i>	8

dessert

mille feuille, classic french pastry with raspberries, layers of thin puff pastry and cream filling	15
tiramisu, ladyfingers dipped in coffee, layered with a whipped mixture of eggs sugar & mascarpone cheese, flavoured with cocoa	14
dessert of the day, ask your server for today's selection	14
trio of icecream, ask your server for details	10
--- single scoop	4



cheese

whitestone kikorangi, fresh pear, mash tun cracker, fruit bread, molesworth honey comb (new zealand)	14
brie de maux, strawberries with balsamic & cracked pepper, fruit bread, roman wafer (france)	15
singleton oak smoked cheddar, spiced walnuts, fruit bread, water cracker (england)	12
all three for	21

sticky

lake chalice sweet beak riesling	12
grahams lbv port	12
grahams 10 yo tawny port	16
lustau puerto fino sherry	12
lustau papirusa sherry	12
lustau pedro ximenez emilio sherry	14
lustau oloroso pata gallina jarana sherry	16

dessert coffee

iced coffee / iced chocolate	7
afogato / add liqueur	7 / 14
irish coffee	11

liqueurs

bailys	9
disaronno amaretto	9
drambuie	9
amaro montenegro	9
limoncello	9
grand marnier	9

brandy

cognac, courvoiser vs	9.5
cognac, remy martin vsop	14
cognac, remy martin xo	24
armagnac, boissignac	10
calvados, christian drouin	12
grappa, francoli moscato in barrique	9

whisky

jamesons	9.5
mackinlay's blended scotch whisky	10
chivas regal 12 yo	11
monkey shoulder	11
the glenlivet founder's reserve	11
bowmore 12 yo	12
glenfidich	12
nikka taketuru whisky	13
highland park 12 yo	13
laphroaig 10 yo	13
auchentoshan	14
dalmore 12 yo	14
glengoyne	14
aberlour barrel strength a'bunadh	15
macallan amber	15
the balvenie 12 yo	16
lagavulin 16 yo	16

