

ENTRÉE

Salt and pepper squid, flash fried with julienne vegetables served with chilli vinegar (d)	\$9
Duck liver pate with cornichons, pinot jelly and ciabatta toast (d)	\$9
Toasted Turkish bread served with basil and garlic butter and roasted red pepper hummus (n)(v)	\$9
Spring leek and potato soup drizzled with truffle oil and crème fraiche and served with warmed ciabatta. (v)	\$12
Petit tarte of caramelized fig and shallot with baked beetroot, fiddler's hill goat cheese and pinot syrup	\$16
Venison carpaccio with blue cheese, poached pear, cress salad and truffle dressing (g)	\$16
Seared scallops with celeriac remoulade, sweet corn puree and salad of blue swimmer crab and micro greens	\$18

MAIN

Fresh saffron fettuccine with sautéed tiger prawns, rocket and roasted peppers with a light lemon cream sauce and shaved parmesan	\$22
Roasted corn fed free range chicken supreme with melting gorgonzola, lemon and thyme risotto and grilled Mediterranean vegetables (g)	\$28
Pan fried potato gnocchi with red pepper and courgette ratatouille, shaved parmesan and toasted almonds (v)(n)	\$22
Grilled Beef fillet served with rosemary and garlic mash, sauté baby spinach and forest mushroom jus (g)	\$36
Pan fried Groper fillet with roasted gourmet potatoes and salad of snow peas, scorched cherry tomatoes, micro pea shoots and a tarragon and lemon dressing (g)(d)	\$28
Crisp skin Akaroa salmon fillet with honey roasted parsnip, sauté courgette and leek with a horseradish and chervil salsa verde (g)	\$30
Roasted Lamb rack with pistachio and lemon crust served with minted cumin cous cous, buttered green beans and thyme jus (n)	\$32
Side dishes, your waiter will inform you of today's selection	\$9

Poolhouse

restaurant + bar

OAKRIDGE SIGNATURE DISH

Oven roasted leg of Cardrona Valley Merino Lamb seasoned with rosemary and garlic, served with roasted gourmet potatoes and glazed baby vegetables...
(Min 2 persons ordered 5 hours in advance)
\$39.00pp

DESSERT

Trio of kapati ice creams with almond praline and berry compote. (g,n)	\$10
Warm spiced apple and pecan crumble with vanilla bean ice cream. (n)	\$10
Steamed banana pudding with butterscotch sauce and mascarpone	\$10
White chocolate and raspberry crème brulee with dark chocolate, orange and coconut biscotti	\$10

Fine New Zealand cheeses with dried fruit, quince paste and crackers \$15

LIQUEUR COFFEE \$11

All made with espresso coffee and topped with whipped cream.

Jamaican: *Tia Maria*
Irish: *Jameson Irish Whisky*
Italian: *Amaretto*
French: *Grand Marnier*
Café Royal: *Brandy*
Calypso: *Kahlua*
Irish Cream: *Baileys*
Mud Slide: *Hot Chocolate with Baileys and Kahlua*

DESSERT WINES (375ml) Gls Bottle

Saints Noble Semillon, 04	\$10	\$49
The Ned, Noble Sauvignon Blanc, 08	\$14	\$61

(v) Indicates vegetarian, (g) Indicates gluten free, (d) indicates dairy free, (n) indicates may contain nuts

Please be aware that splitting of the bill once any discount has been applied is not possible. This includes *Advantage Plus*, *Accor* and *Carte Bienvenue*