

**APERITIF**

Cloudy Bay bubbly with Central Otago apricot nectar	15
NV French Champagne from the house of Veuve Clicquot	19

**TO BEGIN**

Freshly baked bread rolls with butter and balsamic olive oil	9
Roasted kalamata olives in rosemary and virgin olive oil	8
House smoked sea run salmon pate, lemon, capers, melba toast	16

**ENTRÉES**

Stewart Island salt cod brandade, grilled chorizo and red pepper relish	18
Soup of the evening with thyme and garlic croutons	13
Pork and puha, golden kumara chips and watercress	17
Ravioli of Fiordland crayfish, prawns and salmon with lemongrass veloute	22
Parfait of duck livers, Central Otago plum chutney, toasted brioche	18
Twice baked blue cheese souffle, sweetcorn cream, mustard cress	19

One account per table please.

20% service charge will apply on all accounts on a N.Z. public holiday.

If you have any time restraints or food allergies please let us know

## THE MAIN AFFAIR

Pan seared Cantervalley duck breast, fondant potato, red cabbage, star anise plum sauce	33
Pier 19 fish pie, parmesan crust, sauteed broccoli and shaved almonds	29
Fiordland venison , moi moi mashed potato, candy chestnuts, buttered sliverbeet, cherry jus	32
Silere merino lamb rump, wild mushroom puree, sweetbread fritter, sauteed peas, confit garlic, rosemary jus	33
Roasted butternut and goats cheese risotto with saffron and minted peas	27
Canterbury aged eye fillet, creamed parsnip, curly kale, roasted artichokes and pinot noir jus	34
Pan seared fish of the day, curried cauliflower, baby spinach with coconut veloute	33
Chateaubriand eye fillet of beef for two to share with dauphinoise potatoes, confit shallots, rocket, pear and parmesan salad	95
Seafood Platter for two to share, karitane crayfish, West Coast clams, Szechuan squid salad, smoked salmon pate, green lipped mussels, garlic prawns, salt cod brandade, condiments	145

## SIDES TO ACCOMPANY YOUR MAINS

7

Dauphinoise potatoes	Fries with truffle aioli
Buttered sliverbeet	Honey roasted yams
Local leaf green salad	Seasonal winter vegetables
Roasted butternut squash, cumin and chilli	Rocket, pear and parmesan salad



## DESSERT

Vanilla cheesecake with Central Otago poached plums	
Chocolate parfait, passion fruit, and hazelnut ice cream	
Lemongrass and chilli crème brulee	All 15
Pear tarte tatin, vanilla bean ice cream, caramel sauce	
Roasted peaches with honey, pistachio, mascarpone	

## DESSERT WINES

De Bortolli Noble One '07	Bottle 72
Chateau d'Yquem Sauternes '99 (Considered the best dessert wine in the world)	Bottle 395
Trinity Hill Noble Viognier '09	Bottle 55 Glass 12

**Restaurant Manager - Kimberly Flear**  
**Head Chef - Michael Dabbs**

Thank you for dining at Pier 19 Restaurant we hope you enjoyed your evening.  
Please enquire about our sister restaurant Captains in the Mall in Queenstown.  
Our staff would be happy to book you a table for your next dining experience.

**[www.pier19.co.nz](http://www.pier19.co.nz)**

## **OUR NEW ZEALAND WHITESTONE CHEESE SELECTION**

Whitestone is one of the South Island's leading cheese companies. The company is based in Oamaru, and takes its name from the limestone known as Oamaru stone which is quarried locally. All the cheeses are regional and are made with no additives and only milk from regional livestock.

### **FUSCHIA CREEK FETA**

*This style of cows milk feta is low salt brined to retain its fresh full milk flavour.*

### **MOUNT DOMET DOUBLE CREAM BRIE**

*Named after one of north Otago's highest mountains, this variety is made from cows milk and extra cream added. This has created a smooth textured cheese with a rich flavour that strengthens with age.*

### **MT KYEBURN SMOKED CHEDDAR**

*Matured cheddar smoked with a natural maple smoke, this cheddar has a very distinctive smoked flavour.*

### **WINDSOR BLUE**

*Supreme Champion 2006, judges described it as a creamy blue with a soft buttery texture and a silky smooth mouthful finish. It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavour that intensifies with aging.*

## BRUNCH UNTIL 2PM

<b>Pier 19 Bloody Mary</b> Vodka, Worcester sauce, tabasco, seasoning and celery sticks	12
<b>Poached eggs with bacon</b> on buttered toast	14
<b>Pier 19 Big Breakfast</b> poached eggs, bacon, roasted mushrooms, sautéed rosemary potatoes, pork sausage, roast tomato and buttered toast	19
add black pudding	4
<b>Eggs Benedict</b> with your choice of bacon, or house smoked salmon on wilted spinach, hollandaise sauce, English muffin	18
<b>Whitebait omelette</b> the traditional kiwi way with buttered toast	22
<b>Pancake stack</b> with caramalised bananas, bacon and maple syrup	17
<b>Cream Corn fritters</b> , sweet chilli sauce, cream fraiche add bacon or salmon	15 4
<b>Housemade muesli</b> with vanilla and honey yoghurt	12
<b>Scrambled eggs</b> with house smoked salmon and buttered toast	16

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## LUNCH

<b>Homemade soup of the day</b> with thyme and garlic croutons	12
<b>Wagyu beef burger</b> , brioche bun, rocket , blue cheese, tomato relish and potato wedges	24
<b>Pier 19 beer battered fish and chips</b> , lemon wedge and tartare sauce	19
<b>Bannockburn goat curry</b> , kumara and spinach, with saffron braised rice	19
<b>Pan fried haloumi salad</b> , papaya, pine nuts, olives, roasted pepper with lemon and mustard dressing	18
<b>Bucket of New Zealand green lipped mussels</b> in white wine, garlic and parsley, with ripped bread	20
<b>Roasted butternut and goats cheese risotto</b> with saffron and feather peas	19
<b>Pier 19 fish pie</b> , parmesan crust, sautéed broccoli and shaved almonds	23
<b>Clam fettuccine</b> , chilli, parsley, shallots and a spicy tomato sauce	18
<b>Wakanui sirloin steak (250g)</b> , parsnip puree, roasted mushroom, cherry tomatoes and garlic butter	28
<b>Szechuan squid salad</b> , roasted cashew nuts, chilli and lime dressing	18
<b>Rocket, pear, parmesan salad</b> , walnuts with french vinaigrette	16
<b>Seafood platter for two to share</b>	145
Fiordland crayfish, West Coast clams, Szechuan squid salad, smoked salmon pate, green lipped mussels, garlic prawns, salted cod brandade and condiments	

## DESSERTS 15

Vanilla cheesecake with poached plums  
 Lemongrass and chilli crème brulee  
 Chocolate parfait, passion fruit and hazelnut ice cream

## SIDES 7

Fries with aioli  
 Buttered silver beet  
 Green leaf salad