

BRUNCH (Available from 10am to 2pm)

Pier 19 Classic Bloody Mary	12
Poached eggs with Waitaki bacon & roast tomato	14
Big Breakfast with Waitaki bacon, rosemary potatoes, sausage, poached eggs, mushrooms and roast tomato on toasted ciabatta	19
Eggs benedict with your choice of bacon, ham off the bone, or smoked salmon on english muffins with wilted spinach	17
Omelette with bacon, cheese, tomato, parsley, toasted ciabatta	16
Pancake stack with caramelised bananas, bacon & maple syrup	15
House made muesli with vanilla and honey yoghurt	11

LIGHT LUNCH

Bread loaves served warm with butter, olive oil, balsamic reduction	10
Fennel and green lipped mussel soup served with toasted bread	13
Bruchetta of marinated tomato, confit garlic and basil, served with mozzarella on ciabatta	15
Croque Monsieur, the classic french sandwich of brioche, ham off the bone and melted cheddar cheese	14
add a fried egg	16
Bluff oysters served naturally with a shallot vinaigrette	
	24 for ½ dozen
	45 for dozen

*One account per table please.
15% 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.*

MORE SUBSTANTIAL LUNCHES

Ham and hoki fish cakes with a poached egg, creamed leeks, and mustard emulsion	17
200 gram beef rib eye steak with french fries, garden salad and your choice of green peppercorn or hollandaise sauce	23
Tempura battered Southland cod with french fries, aioli and salad	18
Slow roasted lamb casserole, winter vegetables, mashed potato	19
Turbot “king of fish pie” with dill mash & homemade relish	25
Hand cut rib eye steak sandwich, melted cheddar, balsamic tomatoes, leafy greens, aioli, olive focaccia with fries	19
Roast chicken salad with pistachios, salad greens, lemon vinaigrette	17
Baked aubergine stuffed with garlic & rosemary ratatouille crusted with parmesan	19
Half a Fiordland crayfish roasted in garlic butter with a garden salad and fries	39
Whole Fiordland crayfish	75
Seafood Platter to share- ½ Fiordland Crayfish, bluff oysters, green lipped mussels, seared scallops, tempura prawns, salmon & crab timbale, ham & hoki fishcake, seared salmon fillet, crostini, condiments & dipping sauces	140

SIDES

each 5

Fries with aioli, garden salad, mashed potatoes

DESSERTS

White chocolate raspberry cheesecake	14
Hot brioche bread & butter pudding, vanilla bean ice cream caramelised oranges	14
Rhubarb crème brulee with grans special shortbread	13

APÉRITIF

Central Otago peach nectar and Cloudy Bay Champagne bellini	15
Classic martini made to your liking	House Spirit 15 Premium Spirit 19

TO BEGIN

Bread loaves served with butter, olive oil, and balsamic reduction	10
Bruschetta of marinated tomato, confit garlic, basil on toasted ciabatta	15
Smoked salmon and crab timbale, crisp capers, lemon manuka dressing	17
Pan seared scallops, roasted cauliflower puree, hazelnut & chive vinaigrette	18
Fennel & green lipped mussel soup	13
Spiced chicken terrine, house piccalilli, remoulade sauce, crostini	16
Confit pork belly, caramelised calvados apples, toasted almonds, pickled red onions	17
Bluff oysters served naturally, with a shallot vinaigrette	24 for ½ dozen 45 for dozen

THE MAIN AFFAIR

FROM THE SEA

Pan seared salmon, pearl barley risotto, confit tomato, creamed leeks	28
Turbot “king of fish” pie, truffled sauce soubise, house relish, dill mash	29
Seared fillet of Hapuka, crayfish crushed potato, broad beans, saffron sauce	32
Seafood platter to share ½ Fiordland crayfish, bluff oysters, green lipped mussels, seared scallops, tempura prawns, salmon & crab timbale, ham & hoki fishcake, seared salmon fillet, crostini, condiments & dipping sauces	140

FROM THE LAND

Prime Southland herb crusted lamb rack, sweetbreads, potato gratin, buttered spinach, rosemary jus	35
Crispy skinned Canterbury duck breast, grain mustard mash, creamed savoy cabbage, black doris plums	33
Baked aubergine stuffed with garlic & rosemary ratatouille crusted with parmesan	27
Eye fillet of Hereford beef, thyme potato scones, roast celeriac, wild mushrooms, green beans	37
Roasted Fiordland venison, pear & parsnip mash, pancetta, caramelised shallots, port wine reduction	32

SIDES TO ACCOMPANY

each 6

Pear and parsnip mash	Steamed winter vegetables
Potato gratin	Green beans & almonds
Fries with aioli	Garden salad

DESSERTS TO FINISH

White chocolate raspberry cheesecake	14
Hot brioche bread & butter pudding, vanilla bean ice cream, caramelised oranges	14
Rhubarb crème brulee with grans special shortbread	14
Our home made selection of petit fours	11
With an Irish coffee	18

DESSERT WINES

Trinity Hill Gimblett Gravels Noble Viognier '07	Glass 11	Bottle 49
De Bortolli Noble One '05		Bottle 72
Chateau d'Yquem Sauternes '99 (Considered the best dessert wine in the world)		Bottle 375

HEAD CHEF - SCOTT WYPER
EXECUTIVE CHEF - JONATHAN BERTRAM



*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.*

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FRENCH CHEESES

Tasting platter 25

Sharing platter 45

ROQUEFORT

Type: Blue Milk: Ewe

Roquefort is known as the 'King of Cheese' only made from milk of specially bred sheep and is used and is ripened in limestone caverns. It has a tingly pungent taste and is pale ivory in colour and has a thick sticky consistency.

EPOISSE AFFINEE GERNAIN

Type: Washed rind Milk: Cow

Famous cheese from the Burgundy region, it has a fine runny texture strong salty/sweet flavour and a pungent, spicy aroma.

TOMME DE CHEVRE

Type: Semi-Soft Milk: Goat

Tomme de Chevre is made in the region of Pays de Loire, it has a slightly salty tang and the subtle background flavour of tarragon and white wine that is characteristic of goats milk cheese.

PONT L'VEQUE GRAINDORGE

Type: Washed rind Milk: Cow

Named after a town in Normandy, it is one of the oldest cheeses of the area. It has a firm body, yellow colour and edible crust. The taste is deliciously savoury and piquant with just a trace of sweetness and robust tang on the finish.

BRIE FROMAGE DE MEAUX

Type: Soft Milk: Cow

Brie is the best known French cheese and has the nickname 'the Queen of Cheese'. Fromage de meaux is a 'real' Brie. A raw milk cheese very different to the average pasteurised version widely used. It has a slight scent of mould with a full, sweet, smokey aroma and a rich condensed flavour.

THE ENCORE platter

165

One bottle of Veuve Clicquot NV and a large French cheeseboard