

## BRUNCH (Available from 10am to 2pm)

Muesli – house made with yoghurt	11
Bacon bap – with homemade ketchup	9
Poached eggs with bacon and toasted sour dough	13
Big breakfast – with bacon, sauté potatoes, poached eggs, sausage, roasted tomato, creamy mushrooms and toasted sour dough	17.9
add haggis and potato scone	5
Pancake stack – with caramelised bananas, bacon and maple syrup	15
Creamy mushrooms with bacon and toast	13
Eggs benedict - choose from: champagne ham, bacon, house smoked salmon or roasted portobello mushroom and spinach	all 17
Omelettes – choose from: bacon, tomato, and cheese or spinach, mushroom, and feta cheese	all 16

## LIGHT LUNCH

Garlic bread	7
Bread loaves served warm with butter, olive oil and balsamic reduction	10
Roast pumpkin and cumin soup served with toasted bread	13
Home smoked potted salmon, crostini, crème fraiche	15.9
Salt and pepper calamari, caramelised lemon and aoli	12.9
Croque monsieur – traditional French sandwich with champagne ham, cheese sauce and cracked black pepper	14.9
with an egg	16.9

*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 fishcakes with creamed leeks and a soft poached egg	17
200gm Hereford ribeye steak cooked to your liking with sauté potatoes, salad and your choice of:  green pepper corn sauce creamy mushroom sauce hollandaise sauce garlic butter	23.9
Beer battered fish and chips, with house tartare, lemon and salad	18
Pier 19 fish pie with truffled sauce soubise and dill mash	25
Slow roasted lamb casserole with carrots, parsnips, pumpkin and mashed potatoes	17
Traditional Caesar salad warm poached egg, crispy bacon, croutons and anchovies	16.9
add chicken	4.5
add calamari	4.5
Green lipped New Zealand mussels, white wine, garlic and cream served with ripped bread	16.9
Seafood platter to share ½ crayfish, green lipped mussels, seared scallops, salt and pepper calamari, smoked potted salmon, fish cake, seared hapuka	140
Fiordland half crayfish oven roasted with garlic butter served with salad, lemon and fries	45
Kitchen salad – cucumber, tomato, red onion, red peppers, green leaf, boiled egg, croutons and house vinaigrette	16
Southland ribeye steak sandwich – caramelised onions, tomato, cheddar, relish, and mustard on focaccia, with fries	19
Pumpkin gnocchi, baby spinach, toasted pinenuts, ricotta and red peppers	17.9

## APÉRITIF

Classic martini made to your liking	House Spirit 15 Premium Spirit 19
Kia royale- cloudy bay bubbly with cassis	15

## TO BEGIN

Garlic bread	7
Bread loaves – served warm, with butter, olive oil and balsamic reduction	10
Roast pumpkin and cumin soup	12
Pan seared scallops, with roasted cauliflower puree and a hazelnut and chive vinaigrette	18
Salt and pepper calamari with caramelised lemon and aioli	12.9
Seared carpaccio of beef with truffle oil and grana parndano parmesan	16.9
Fiordland crayfish medallion, thyme risotto, toasted almonds	22 / 33.9
Traditional haggis, neeps, tatties and mustard cream served with a “Dram”.	18
Home smoked potted salmon, crostini, crème fraiche with crispy capers	15.9

## THE MAIN AFFAIR

Crisp skinned Canterbury duck breast, confit garlic, mashed potatoes, honey glazed yams and shallots	31.9
Pumpkin gnocchi – baby spinach, toasted pinenuts, ricotta and red peppers	27
Roasted Fiordland venison loin, parsnip puree, caramelised beetroot, bacon lardons, port wine jus	33.9
Crisp skinned sea-run salmon, crushed butternut, steamed brocolli, crisp pancetta, and lie de vin sauce	28.9
Southland Hereford eye fillet of beef, mushroom and blue cheese tart, watercress, red wine jus	32.9
Turbot king of fish pie with a truffled sauce soubise, homemade ketchup and dill potato mash	28.9
Seared fillet of hapuka, crab and clam risotto, and a sweet corn beurre blanc	29.9
Prime Southland lamb rack, kumera and potato gratin, buttered spinach, pinot jus	33.9
Seafood platter to share – ½ Fiordland crayfish, green lipped mussels, seared scallops, salt and pepper calamari, smoked potted salmon, fish cake, pan-seared hapuka, crostini, condiments and dipping sauces	140

## SIDES TO ACCOMPANY

each 6.5

Steamed winter vegetables	Broccoli and almonds
Garden salad	Butternut puree
Fries with aioli	Mashed potato
Cauliflower cheese	

## DESSERTS TO FINISH

Bitter orange crème brulee with almond and pistachio biscotti	15
Le Chocolate shortbread, chocolate and rum tart, white chocolate ice cream	15
Brioche bread and butter pudding with caramelised oranges and crème anglaise	15
Pear and cinnamon tart tatin served with maple walnut ice cream	15
Affogato, L'affare coffee, with your choice of frangelico, drambuie, kahula	15
Petit fours	15

## 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 - MR SCOTT WYPER**



*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.*

*One account per table please.  
A 15% service charge will apply on all accounts on a N.Z. public holiday.  
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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'VEVQUE 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*