

Pepper Tree Dinner Menu

Entrée

Breads & butters

oven warmed bread rolls(4) w trio of house made butters
11.50

Soup of the Day

see today's specials
price varies

Magic Mushrooms

stuffed w duo of blue & cream cheese, served crumbed w plum sauce
12.50

Pacific Oysters

fresh local oysters offered two ways
natural on the ½ shell w mignonette vinaigrette
OR
tempura battered w house tartare
½ dozen 17.50

Coromandel Mussels

grilled on the half shell w bacon, cheese, tomato & herbed bread crumbed
½ dozen 14.50

~Shellfish Tasting Plate~

oysters naturale w mignonette vinaigrette
scallops pan roasted w cauliflower purée
mussels tempura battered w house tartare
2 of each 19.50

Venison Medallions

med-rare on creamed celeriac purée & savoury cabbage
w chilli, chocolate & red wine sauce
16.50

NZ Scallops (6)

pan roasted, bacon-wrapped scallops
w truffled cauliflower purée, sultana caper tapenade
17.50

Fresh local seafood supplied by Coromandel Oyster Co.

Mains

Pure Angus Beef

Savannah eye fillet char-grilled to your liking
w crumbed stuffed mushrooms, horseradish & seeded mustard potato salad, port wine jus
34.50

NZ Lamb Shoulder Cutlets

served medium w roasted vegetable stack, potato pom poms,
baby leeks & rosemary jus
32.50

Savannah & Scallops

Angus eye fillet w pan roasted bacon wrapped scallops,
truffled cauliflower purée, potato gnocchi, caper & sultana tapenade
36.50

Chicken Ballontine

chicken breast encased roast capsicum, cream cheese, spinach & brie
w pumpkin puree, smoked tomato concasse & prociutto wrapped beans
29.50

Market Fresh Fish

see this evening's specials

Honey Chicken Salad

warm morsels of honey coated chicken on salad of cos lettuce
w cashews, crumbed brie & kumara crisps
25.50

Pork Spare Ribs

double-baked w BBQ sauce, hand cut fries & Caesar salad

The Local Legend

28.50

Coromandel Mussels

1kg of our finest local green lip mussels
steamed in a broth of basil, butter, red onion & chorizo w warm bread rolls
26.50

Vegetarian Gnocchi

Chevre goats cheese, & potato gnocchi on roast pumpkin, spinach,
char-grilled capsicums, beurre noisette sauce
25.50