

Pepper Tree Dinner Menu

Entrées

Artisan Cobb Loaf

oven warmed w duo of whipped butters
garlic & herb and sun-dried tomato, olive & rosemary
11.50

French Onion Soup

w warmed dinner roll
11.50

Wild Mushroom Paté

truffled mushroom & chicken liver paté
w toasted bread & red onion marmalade
15.50

Vegetarian Tartlet

filo encasing slow roast tomato & feta
w baby spinach & red onion jam
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 dozen 32.50

Coromandel Mussels steamed in your choice of:

white wine, chilli & garlic
OR

green curry, lemongrass & coconut cream
½ dozen 14.50

South Island White Bait

premium white bait fritters (3) w house tartare
17.50

~Seafood Tasting Plate~

oysters naturale w mignonette vinaigrette
fresh fish marinated in citrus & coconut
locally smoked mussels flavoured w sweet chilli
2 of each 16.50

Mains

Free Range Chicken

chicken supreme encasing cashew nuts & cream cheese on mushroom & brie filo parcel
steamed greens, spiced plum jus
29.50

Vegetarian

mushroom & brie filo parcel w salad of spinach, vine ripe tomato & asparagus,
parmesan cracker, red onion marmalade
25.50

Coromandel Mussels

1kg of our finest local green lip mussels, served w dinner rolls
steamed in white wine, chilli & garlic
OR
green curry, lemongrass & coconut cream
26.50

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

Market Fresh Fish

see this evening's specials

Wakanui Sirloin

90-day grain fed Angus beef on potato dauphinoise,
truffled mushroom & shallot ragout, roquette & balsamic
34.50

Pure Angus Beef

Savannah eye fillet char-grilled to your liking w potato pom poms,
creamed spinach, red onion confit & Kahurangi blue cheese, red wine jus
35.50