



RESTAURANT · GOOD FOOD SUPPLIERS · COOKING SCHOOL  
[www.somersetcottage.co.nz](http://www.somersetcottage.co.nz)

LUNCHES  
 Wednesday - Friday

DINNER  
 Tuesday - Sunday

*Corkage \$10 per bottle for BYO wine*

**PRE- DINNER DRINKS**

|                                      |       |
|--------------------------------------|-------|
| Fresh Juices                         |       |
| - Orange, Tomato                     | 5.00  |
| Camla Apple Juice                    | 6.50  |
| Te Waihou Reserve Sparkling Water:   |       |
| - 500ml bottle                       | 6.50  |
| - 750ml bottle                       | 8.50  |
| Waiheke Island Natural Ginger Beer   | 6.50  |
| Hérons Flight Sangiovese Grape Juice |       |
| - ( <i>Non-alcoholic</i> )           | 7.50  |
| Camla Farms Apple Cider              | 7.00  |
| Lustau Manzanilla Paprusa Sherry     | 7.80  |
| Harveys Bristol Cream Sherry         | 7.80  |
| Kir Royale - Cassis and Bubbly       | 13.50 |
| Gimlet - Gin and Roses Lime          | 13.50 |
| Classic Martini                      | 13.50 |
| Vermouth Bianco                      | 6.50  |
| - <i>on ice with lemon</i>           |       |

*Beer*

|                  |      |
|------------------|------|
| Steinlager Pure  | 8.00 |
| Heineken         | 8.00 |
| Steinlager Light | 6.00 |

*New Zealand Craft Beer*

|                                       |              |
|---------------------------------------|--------------|
| Tuatara Pilsener - <i>light style</i> | 8.00         |
| Epic Pale Ale - <i>medium style</i>   | 8.00         |
| Founders Red Head                     | 500mls 10.50 |
| <i>medium to heavier style</i>        |              |
| Harringtons Wobbly Boot Porter Ale -  | 8.00         |
| <i>a dark beer with malt</i>          |              |

**ENTRÉES**

|  |       |
|--|-------|
| Homemade Bread, Ellsgrove Single Estate Olive Oil 2009 and our own sweet butter                | 5.50  |
| Spiced Macadamia Nuts, caramelised in cumin seed and sugar                                     | 13.50 |
| Akaroa Salmon done as a gravlax and as rillettes, cucumber pickle and brioche                  | 19.90 |
| Butternut Soup with brown butter, sage and nutmeg creme fraiche                                | 17.50 |
| Twice Baked Soufflé with oven roasted pears and blue cheese                                    | 19.90 |
| Sautéed Squid, tamarind and citrus dressing with peanuts                                       | 19.90 |
| Chicken Liver and Duck Pate, gingerbread crumbs, cardamom pickled oranges, toasted olive bread | 19.90 |
| Grilled Black Pudding with Irish Potato Cake, pear paste and apple                             | 19.90 |
| Sweet Potato and Hazelnut Croquettes with beetroot hummus                                      | 19.90 |

---

---

MAINS

---

---

|  |       |
|--|-------|
| Moroccan Braised Lamb Shank with preserved lemon, dates and almonds    | 37.50 |
| Rack of Lamb with zucchini fritter, feta and yoghurt                   | 37.50 |
| Beef Eye Fillet with crisp potato galette and shallot confit           | 39.50 |
| Oven Roasted Duck, vanilla & coconut scented kumara mash, orange sauce | 39.50 |
| Roast Spatchcock, peppercorn and rosemary marinade and onion relish    | 37.50 |
| Fresh Fish with lemon chutney, parsley and fennel sauce                | 37.50 |

*(All main courses include a dish of seasonal vegetables, which is included in the main course price. However, in addition you can also have:)*

|         |   |      |
|---------|---|------|
| Extras: | Potato and Ellsgrove olive oil mash                 | 7.00 |
|         | Salad of cos leaves with raspberry vinegar dressing | 7.00 |

---

---

VEGETARIAN OPTIONS

---

---

|   |  |
|---|--|
| Spiced Macadamia Nuts, caramelised in cumin seed and sugar      | 13.50  |
| Butternut Soup with brown butter, sage and nutmeg creme fraiche | 19.90  |
| Twice Baked Soufflé with oven roasted pears and blue cheese     | 19.90  |
| Sweet Potato and Hazelnut Croquettes with beetroot hummus       | <i>Entree size</i> 19.90<br><i>Main size</i> 28.00 |

---

---

NZ CHEESES

---

---

*(If you would like your cheeses served at room temperature, please let the waiting staff know your cheese order when ordering entrées and mains)*

|  |       |
|--|-------|
| Hohepa Aged Cheddar, oatmeal crackers and orange pickle                | 19.50 |
| Evansdale Farmhouse Brie, homemade feijoa chutney and toasted foccacia | 19.50 |
| Waimata Gorgonzola, hazelnut shortbread and Mossops comb honey         | 19.50 |
| Cheese Platter of all  | 36.00 |

---

---

PORTS / COGNAC / DIGESTIFS

---

---

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Glenmorangie Extremely Rare 18 Years Old  | 15.00        |               |
| Ardberg 10 Year Old Single Islay Malt   | 13.50        |               |
| Barros Distinction  | 9.50         | 67.00         |
| Trinity Hill 2007 Touriga Port Style Wine   | 10.90        | 79.00         |
| Warrè 10 Year Old Port  | 17.50        | 139.00        |
| Delamain Cognac XO  | 19.90        |               |
| Soprano Limoncello  | 9.00         |               |
| Fruit Liqueurs from Deinlein Distillery:<br>Tangelo, Apricot, Kiwifruit Gold, Feijoa or Tamarillo | 8.50         |               |
| Deinlein Nocino - a classic Italian style walnut liquor<br>served on ice with a slice of lemon    | 8.50         |               |

---

---

DESSERT WINES

---

---

|  |         | <i>Bottle</i> | <i>Glass</i> |
|--|---------|---------------|--------------|
| 2005 Askerne Noble Semillon                    | (375ml) | 47.00         | 10.00        |
| 2007 Te Whare Ra Botrytised Riesling           | (375ml) | 56.50         | 12.50        |
| NV Campbells Rutherglen Muscat                 | (375ml) | 41.00         | 9.50         |
| 2008 Trinity Hill Noble Voignier               | (375ml) | 51.00         | 11.00        |
| 2005 Royal Tokaji - 5 Puttonyos <i>Hungary</i> | (250ml) | 67.00         | 14.50        |
| 2007 Paul Jaboulet Beames de Venise            | (375ml) | 51.00         | 11.00        |
| 2009 Clearview Sea Red                         | (500ml) | 51.00         | 11.00        |
| San Emilio Pedro Ximenez Fine Sherry Wine      | (375ml) | 67.00         | 14.50        |

---

---

DESSERTS

---

---

|   |        |
|---|--------|
| Vanilla Crème Caramel with crystallised orange peel and cream   | 16.50  |
| Chocolate Ice Cream Crumble with peanut caramel and chocolate   | 16.50  |
| Licorice Ice Cream, orange juice, chocolate dipped glace orange slices  | 16.50  |
| Sangria Poached Fruit with marshmallow and puff pastry sticks   | 16.50  |
| Banana Soufflée with rum spiked pineapple   | 16.50  |
| A Scoop of our Vanilla Ice Cream, shot of San Emilio Pedro Ximenez Sherry                                       | 15.00  |
| Parisian Style Macarons: Dark Chocolate; Vanilla with white chocolate and orange;<br>Licorice; Caramel; Apricot | 4.50ea |

*(All prices include G.S.T.)*

---

---

COFFEES

---

---

Island Coffee

|  |       |
|--|-------|
| All Espresso ( <i>served with homemade biscotti</i> )                | 4.70  |
| Macchiato - <i>short black and a touch of milk froth</i>             | 4.70  |
| Affogato - <i>espresso over scoop of our vanilla ice cream</i>       | 8.90  |
| White Chocolate and Apricot Liqueur Cappuccino                       | 12.00 |
| Mochaccino - <i>coffee and hot chocolate</i>                         | 5.80  |
| Hot Chocolate - <i>Whittaker chocolate sticks &amp; frothed milk</i> | 5.80  |
| Liqueur Coffees - <i>Full range available</i>                        | 13.90 |

---

---

teas

---

---

Tea Total

per pot 4.70

*Black Teas*

Special Blend - *traditional style*

Earl Grey Cream - *with vanilla and caramel*

Lapsong Souchong Private Bin

Darjeeling FTGFOP - *Flowery tipped golden flowery orange pekoe*

*Fruit Teas (No Caffeine)*

Mango Star - *mango, blackcurrants, sunflowers and pineapple*

Pure Camomile

Peppermint

Japanese Lime - *Chinese green sancha lime and lemon peel and daisies*

Zealong Oolong Tea

6.00

---

---

SOMERSET AT HOME

---

---

A range of our foodstuffs, prepared in the restaurant kitchen, entirely to our restaurant standards for your enjoyment at home.

Order forms at the restaurant desk, or via the website: [somersetcottage.co.nz](http://somersetcottage.co.nz)