



RESTAURANT • GOOD FOOD SUPPLIERS • COOKING SCHOOL

www.somersetcottage.co.nz

LUNCHESES
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	
- (Non-alcoholic)	7.50
Camla Farms Apple Cider	7.00
Lustau Manzanilla Paprusa Sherry	8.00
Harveys Bristol Cream Sherry	8.00
Kir Royale - Cassis and Bubbly	13.50
Gimlet - Gin and Roses Lime	13.50
Classic Martini	13.50
Vermouth Bianco	6.50
- on ice with lemon	

Beer

Steinlager Pure	8.00
Heineken	8.00
Steinlager Light	6.00

New Zealand Craft Beer

Tuatara Pilsener - light style	8.00
Epic Pale Ale - medium style	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 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
Goats Curd Ravioli with summer vegetable ragout, rocket and radish salad	19.90
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
Fennel Bulb, Cherry Tomatoes and Parmesan Salad with lemon dressing	19.90

MAINS

Oxtongue Braised in Master Stock, served on crushed potato and pomegranate glaze	37.50
Spiced Lamb Shortloin with Sichuan pepper salt, butter beans and tomato chilli jam	37.50
Beef Eye Fillet with crisp potato cake, edamame beans and bacon	39.50
Braised Lamb Shank with roasted garlic, black olive and potato pie	39.50
Oven Roasted Duck, vanilla & coconut scented kumara mash, orange sauce	39.50
Boned Chicken with ham hock and sourdough stuffing, soy, chilli and ginger dressing	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
Goats Curd Ravioli with summer vegetable ragout, rocket and radish salad	19.90
Twice Baked Soufflé with oven roasted pears and blue cheese	19.90
Fennel Bulb, Cherry Tomatoes and Parmesan Salad with lemon dressing	19.90

NZ CHEESES

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

Hohepa Aged Cheddar, oatmeal crackers and orange pickle	19.50
Evansdale Farmhouse Brie, homemade 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: Apricot, Kiwifruit Gold, Feijoa or Tamarillo	8.50	
Deinlein Nocino - a classic Italian style walnut liquor 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
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 Somerfield Berries and cream	16.50
Sourdough Doughnuts with grapefruit ice cream 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
Millefeuille - Layers of Puff Pastry, Creme Patisserie and Compressed Strawberries with strawberry ice cream	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; Licorice; Caramel; Apricot	4.50ea

(All prices include G.S.T.)

COFFEES

Island Coffee

All Espresso (<i>served with homemade biscotti</i>)	4.50
Macchiato - <i>short black and a touch of milk froth</i>	4.50
Affogato - <i>espresso over scoop of our vanilla ice cream</i>	9.00
White Chocolate and Apricot Liqueur Cappuccino	14.00
Mochaccino - <i>coffee and hot chocolate</i>	5.80
Hot Chocolate - <i>Whittaker chocolate sticks & frothed milk</i>	5.80
Liqueur Coffees - <i>Full range available</i>	14.00

TEAS

Tea Total

per pot 4.50

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