



## *pre-dinner drinks*

### *Drinks without alcohol*

Fresh Juices - Orange, Tomato	6.00
Ziwi Organic Sparkling Apple Juice	6.50
Antipodes Sparkling Water:	
	500ml bottle 7.50
	1000ml bottle 12.00
Stony Batter Estate Natural Ginger Beer	8.50
First Press Merlot Grapejuice	9.00
CoAqua 100% Pure Coconut Water	7.00
Ice Tea - Mango Star Herbal Tea topped with soda or lemonade	5.00
House made Blackcurrant Syrup topped with Antipodes Sparkling Water	9.50

### *Drinks with an alcohol content*

O Cider	8.00
Makereti Special, Scotch and Stones Ginger Wine	12.50
Lustau Manzanilla Paprusa Sherry	9.00
Kir Royale - House made Blackcurrant Syrup and Bubbly Wine	14.50
Gimlet - Gin and Roses Lime	14.50
Classic Martini	14.50
Vermouth Bianco - on ice with lemon	9.00
Rinquinquin - a Provençal peach aperitif, served over ice	9.50

### *Bubbly per glass*

N.V. Ayala Brut Majeur <i>Champagne</i>	20.50
N.V. Huia <i>Marlborough</i>	15.00
2015 Prosecco di Valdobbiadene Superiore <i>Veneto</i>	14.50
N.V. Soljans Fusion Sparkling Muscat <i>Gisborne</i>	12.00
N.V. Morton	12.00

### *Beer*

Steinlager Pure	8.50
Heineken	8.50
Steinlager Light	7.00
On Tap: Fitzpatrick's Co, Pale Ale. <i>Brewed here in Pyes Pa, Tauranga</i>	9.50

*Please ask if you'd like to have a look at a list of the bottled New Zealand Craft Beer  
that we currently have available*

## *Somerset dishes that we're not allowed to take off the menu!*

### *entrées*

Homemade Bread, Grove Cold Pressed Avocado Oil and our own sweet butter	5.50
Momofuku style steamed pork buns, roasted belly pork	<i>per bun:</i> 6.50
Twice Baked Cheese Soufflé with oven roasted paprika pears	20.50
Sautéed Squid, tamarind and citrus dressing with peanuts	21.50
Chicken Liver and Duck Pate, gingerbread crumbs, cardamom pickled oranges toasted ciabatta	20.50

### *mains*

Seared Eye Fillet, Café de Paris Butter and crispy onion rings	42.50
Braised Leelands Farm Lamb Shank with a shank and potato pie	39.50
Oven Roasted Duck, vanilla and coconut scented kumara mash, orange sauce	39.50

*(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 olive oil mash	8.50
Salad of cos leaves with grano padano and classic vinaigrette	8.50

### *desserts*

Vanilla Crème Caramel with baked rhubarb, ginger and coconut cream	17.50
Sticky Toffee Pudding with homemade vanilla ice cream	17.50
Licorice Ice Cream, orange juice, chocolate dipped glace orange slices	17.50
A Scoop of our Vanilla Ice Cream, shot of San Emilio Pedro Ximenez Sherry	16.50

## 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)*

Whangapeka Cheddar, or Mount Eliza Blue, or Cilantro fresh Goats Cheese Served individually with our oatmeal crackers and chutney	<i>per cheese:</i> 15.50
Evansdale Farmhouse Brie, baked briefly in a white pine box, and served warm	15.50
A Selection of three of the above cheeses	35.00

## ports / cognac / digestifs

	<i>Glass</i>	<i>Bottle</i>
The Glenrothes Select Reserve Speyside	17.00	
Ardbeg Islay Single Malt, 10 Year Old	14.50	
Barros Distinction	11.50	67.00
Warrè 10 Year Old Port	17.50	139.00
Delamain Cognac XO	19.90	
Soprano Limoncello	9.00	
Deinlein Nocino - a classic Italian style walnut liquor served on ice with a slice of lemon	8.50	
Guignolet - a French cherry digestive, served on ice	9.50	

## dessert wines

2013	Chateau Villefranche Sauternes	<i>(375ml)</i>	15.00	62.00
2015	Alpha Domus Noble Semillon	<i>(375ml)</i>	15.00	62.00
2014	Pegasus Bay Encore Noble Riesling	<i>(375ml)</i>		75.00
2013	Greywacke Late Harvest Pinot Gris	<i>(375ml)</i>	14.00	58.00
2015	Wooring Tree Tickled Pink	<i>(375ml)</i>	14.00	58.00
	San Emilio Pedro Ximenez Fine Sherry Wine	<i>(375ml)</i>	15.50	78.00
2014	Domaine de la Pigeade Muscat de Beames de Venise	<i>(375ml)</i>	13.50	55.00

## coffees

### Island Coffee

All coffee served with homemade sweet nibble

White	4.50
Black	4.00
Affogato - espresso over scoop of our vanilla ice cream	9.00
and with a shot of 'The Orchardist' Macadamia Liqueur	15.00

## other hot drinks

Hot Chocolate - our own mix of Solomon's Gold Dark Chocolate, spices and cane sugar	6.50
Tumeric Tea - turmeric, honey and hot water	5.00
Tisane - a pot of hot water infused with fresh kawa kawa leaves, fresh ginger and lemon	4.50

## teas

### Tea Total

per pot: 4.50

#### *Black Teas*

English Breakfast equivalent - traditional style

Earl Grey Cream - with vanilla and caramel

#### *Non Caffeinated Teas*

Mango Star - mango, blackcurrants, sunflowers and pineapple

Pure Camomile

Peppermint

Japanese Lime - Green sancha lime and lemon peel with daisies

Rooibos Orange Ginger - Red bush tea, ginger pieces, orange flakes, pink peppercorns,  
black pepper, and orange blossoms

Anti Stress - a herbal blend of cinnamon, liquorice root, orange peel, fennel and cardamon pods

Dreamtime - a herbal blend of St Johns Wort, blackberry, strawberry, hibiscus, raspberry and  
redcurrant

## somerset at home

Ask about our range of restaurant quality foodstuffs that we vacuum pack and sell ready for simple reheating in your home kitchen. Or check details on our website.

## somerset cookschools

Established in 1997 and held in the restaurant kitchen on a regular basis in the morning. Enjoy a relaxed cooking presentation that segues in a long table lunch with wine and chat. Intended to inspire you with the best that New Zealand has to offer ingredients wise, and to make cooking technique approachable. Dates and more details are on the website, and bookings are essential.