



pre-dinner drinks

Drinks without alcohol

| | |
|---|------------------|
| Fresh Juices - Orange, Tomato | 6 |
| Phoenix Organic Juicy Apple | 7 |
| Antipodes Sparkling Water: | 500ml bottle 7 |
| | 1000ml bottle 12 |
| Hakanoa Natural Ginger Beer | 9 |
| Herons Flight 100% Sangiovese Grape Juice | 10 |
| Ice Tea - Mango Star Herbal Tea topped with soda or lemonade | 6 |
| House made Blackcurrant Syrup topped with Antipodes Sparkling Water | 9 |
| Offsprings House Brewed Kombucha | 7 |

Drinks with an alcohol content

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|--|----|
| The Cider Factorie Classic Apple Cider | 10 |
| Makereti Special, Scotch and Stones Ginger Wine | 14 |
| Lustau Manzanilla Paprusa Sherry | 11 |
| Kir Royale - House made Blackcurrant Syrup and Bubbly Wine | 17 |
| Gimlet - Gin and Roses Lime | 17 |
| Classic Martini | 17 |
| Espresso Martini | 18 |
| Vermouth Bianco - on ice with lemon | 11 |
| Rinquiquin - a Provençal peach aperitif, served over ice | 11 |

Bubbly per glass

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|--|----|
| N.V. Ayala Brut Majeur <i>Champagne</i> | 22 |
| 2015 Palliser Estate The Griffen Martinborough | 16 |
| NV No.1 Cuvee Blanc de Blanc Marlborough | 16 |
| 2015 Prosecco di Valdobbiadene Superiore <i>Veneto</i> | 15 |
| N.V. Soljans Fusion Sparkling Muscat <i>Gisborne</i> | 13 |
| N.V. Morton | 13 |

Beer

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|---|----|
| Steinlager Pure | 9 |
| Heineken | 9 |
| Steinlager Mid - 2.8% | 7 |
| On Tap: Fitzpatrick's Co, Pale Ale. <i>Brewed here in Pyes Pa, Tauranga</i> | 11 |
| NZ Craft Beer list also 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 | 6 |
| Momofuku style steamed pork buns, roasted belly pork | <i>per bun:</i> 7 |
| Twice Baked Cheese Soufflé with oven roasted paprika pears | 24 |
| Sautéed Squid, tamarind and citrus dressing with peanuts | 25 |
| Chicken Liver and Duck Pate, gingerbread crumbs, cardamom pickled oranges toasted ciabatta | 24 |

mains

| | |
|--|----|
| Seared Eye Fillet, Café de Paris Butter and crispy onion rings | 44 |
| Braised Leelands Farm Lamb Shank with a shank and potato pie | 39 |
| Crozier Duck oven roasted, vanilla and coconut scented Kumara mash, orange sauce | 41 |
| <i>(All main courses include a dish of seasonal vegetables, which is included in the main course price. However, in addition you can also have):</i> | |
| Extras: Potato and olive oil mash | 9 |
| Salad of cos leaves with grano padano and classic vinaigrette | 9 |

desserts

| | |
|---|----|
| Vanilla Crème Caramel with baked rhubarb, ginger and coconut cream | 18 |
| Sticky Toffee Pudding with homemade vanilla ice cream | 18 |
| Licorice Ice Cream, orange juice, chocolate dipped glace orange slices | 18 |
| A Scoop of our Vanilla Ice Cream, shot of San Emilio Pedro Ximenez Sherry | 17 |

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)*

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|--|-----------------------|
| Mount Eliza Cheddar, Mount Eliza Blue, Cilantro Fresh Goats Cheese, Evansdale Farmhouse Brie | |
| – Served individually with our oatmeal crackers and chutney | <i>per cheese:</i> 16 |
| – A Selection of three of the above cheeses | 36 |

ports / cognac / digestifs

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| The Glenrothes 2004 Vintage Speyside | 19 | |
| Ardbeg Islay Single Malt, 10 Year Old | 18 | |
| Barros Distinction | 13 | 75 |
| Warrè 10 Year Old Port | 20 | 145 |
| Delamain Cognac XO | 23 | |
| Soprano Limoncello | 11 | |
| Guignolet - a French cherry digestive, served on ice | 12 | |

dessert wines

| | | | | |
|------|---|----------------|----|----|
| 2013 | 2013 Chateau Baulac Dodijos Sauterne | <i>(375ml)</i> | 15 | 62 |
| 2015 | Alpha Domus Noble Semillon | <i>(375ml)</i> | 15 | 62 |
| 2014 | Pegasus Bay Encore Noble Riesling | <i>(375ml)</i> | | 75 |
| 2013 | Greywacke Late Harvest Pinot Gris | <i>(375ml)</i> | 14 | 58 |
| 2015 | Wooing Tree Tickled Pink | <i>(375ml)</i> | 14 | 58 |
| | San Emilio Pedro Ximenez Fine Sherry Wine | <i>(375ml)</i> | 14 | 78 |

coffees

Island Coffee

All coffee served with homemade sweet nibble

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|---|----|
| White – Jersey Girls Milk | 5 |
| – Little Island Barista's Coconut milk | 6 |
| Black | 4 |
| Affogato - espresso over scoop of our vanilla ice cream | 9 |
| and with a shot of 'The Orchardist' Macadamia Liqueur | 17 |
| Espresso Martini | 18 |

other hot drinks

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|---|---|
| Hot Chocolate - our own mix of Solomon's Gold Dark Chocolate, spices and cane sugar | 7 |
| Tumeric Tea - turmeric, honey and hot water | 6 |
| Tisane - a pot of hot water infused with fresh kawa kawa leaves, fresh ginger and lemon | 5 |
| Chai Latte – Jersey Girls Milk | 5 |
| – Little Island Barista's Coconut milk | 6 |
| Cacao Husk Infusion | 5 |

Teas

Maitea Teas

per pot: 5

Black Teas

- Maitai Breakfast – personally crafted by local teamasters at Maitea
- French Earl Grey – hibiscus flowers, sunflower blossom, rose petals, and mallow flowers
- Lapsong Souchong – Lishan Xiao Zhong

Green Tea

- Green Snail Spring – Bi Luo Chun – rare tea from the Dongting Mountains.

White Tea

- Pai Mu Dan – Pai Mu Dan – white peony, first flush

Non Caffeinated Teas / Herbal Tisanes

- Peppermint
- Camomile and Vanilla
- Lemon Zinger – organic hibiscus, rosehips, roasted chicory blended with orange peel and lemon peel
- Organic Rooibus
- Sleep Easy – organic blend of chamomile, lemon balm, rooibos and valerian blended with cinnamon and lemon.

somerset at home

Ask about our range or 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.