

SPECIAL DINING OPTIONS

Throughout this menu you will find selections from Prince's Gate Hotel's unique

Taste Indigenous New Zealand Degustation Experience menu.

They are noted with this koru symbol: 

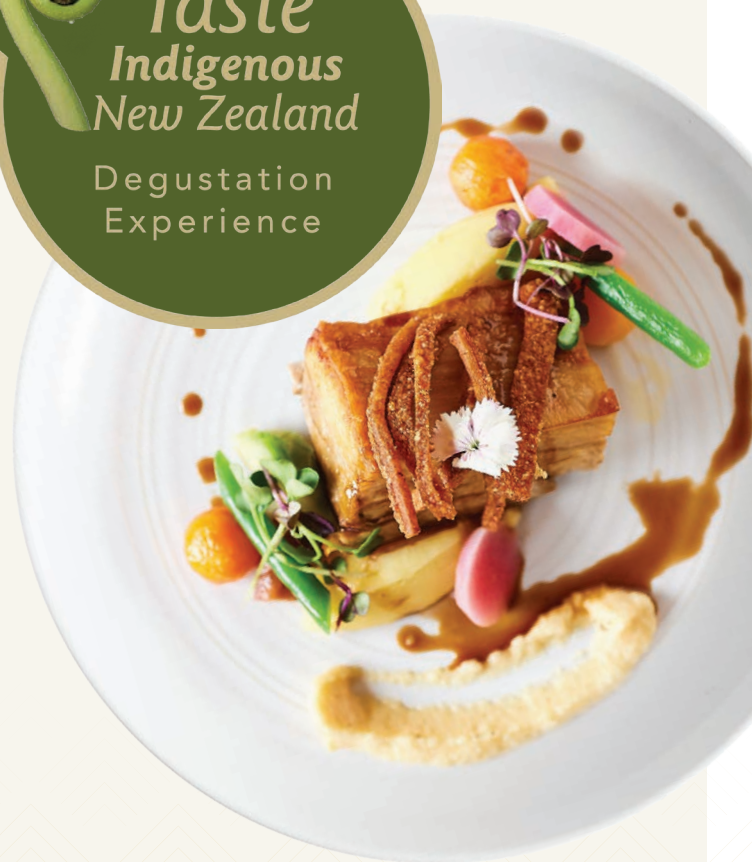
The initial concept of the indigenous menu was conceived by David French from our management team. The present format of the menu has been shaped and crafted by our talented head chef DJ (Digraj Baghela).

The degustation experience is a celebration of the bountiful produce New Zealand has to offer throughout the seasons and utilises the cooking techniques and styles of the Māori and European settlers, with a modern twist. You can taste native herbs and ingredients from kawakawa and horopito to smoked eel and line-caught fish. You also have the option of enjoying matched New Zealand wines with the various courses.

As each course is served there will be a commentary on the indigenous ingredients and how they are prepared. The indigenous dishes on the menu are identified by a koru and you are invited to select any of these dishes as part of your à la carte menu selection. If you would prefer to select a set three or four course indigenous meal from the identified dishes, we have the following price options available.



***Taste
Indigenous
New Zealand
Degustation
Experience***



Three courses: \$55.0 per person
Includes one main course option.

Four courses: \$65.0 per person
Includes one main course option.



To enjoy the complete five or seven course
**Taste Indigenous New Zealand
Degustation Experience**
simply book ahead at reception the day before.

BAKERS SELECTION

Cheesy Garlic Bread

Toasted classic baguettes generously spread with herb and garlic butter and parmesan cheese, served with tomato salsa. (n)(v)

\$9.0

Artisan Breads

A selection of artisan breads served with aromatic dukkah, extra virgin olive oil, homemade watercress and walnut pesto. Gluten free bread options also available. (n)(v)

\$14.0

Te Whati i te Taro - Breaking The Bread

Rēwena paroa, traditional Māori potato bread, served with horopito infused home churned butter, organic cold pressed flaxseed oil. (n)(v)



\$13.0



SALAD

The Duke's Salad

Pickled fennel, honey carrots, cucumber, goat milk feta cheese, cherry tomatoes, baby radish, garlic crouton, slow roasted new potatoes, poached free range egg, with green goddess dressing (yoghurt with a combination of chopped fresh herbs, mustard, honey). (v)

\$19.0

Entree

\$25.0

Main

Add lemon chicken extra \$4.5

Add smoked salmon extra \$5.5

PASTA

Fettuccine Pasta

Fresh pasta tossed in creamy pikopiko pesto, finished with grilled vegetables, baby spinach and parmesan cheese. (v)

\$20.0

Entree

\$26.0

Main

Add lemon chicken, bacon or ham extra \$4.5

ENTREE

Te Whakarite it e Palate - Preparing The Palate

Smoked eel mousse served with a toasted sourdough crostini, fig and pear chutney and pickled cucumber strands.



\$13.0

Chef's Soup Creation of the Night

Served with a warm crusty dinner roll and unsalted butter. (n)

\$14.0

Hupa Kiko Nui - A Hearty Soup

Māori pork and pūhā boil-up, with traditional root vegetables, pūhā, watercress and herb dumplings.



\$15.0

New Zealand Salmon Three Ways

Hot smoked salmon served on crispy potato and horopito rosti, beetroot and vodka cured salmon gravlax, salmon croquette with sumac aioli, caviar and lemon sorbet.

\$21.0

Mai i te Moana - From the Sea

Blue Warehou poached in white wine and cream with warrigal (sea spinach) and glazed with herb and cheese rēwena breadcrumbs.



\$18.0



Golden Camembert Wedges

Deep fried, served with a spicy plum sauce and microgreens. (v)(n)

\$16.0

Seared Prawns and Scallops

Pan-seared prawns and scallops with candied tomato, rocket, ginger, lemongrass ponzu gel, parmesan and smoked kelp crisp.

\$21.0

Te Kainora Paoa - Smoked Venison

Smoked venison with horopito, juniper, manuka honey and mustard, served with a salad of pickled beetroot, fresh seasonal greens and local blue cheese.



\$21.0



n - Contains Nuts

v - Vegetarian

MAIN COURSE

The indigenous main course options include three meat dishes and one fish dish. The hangi-style meats are firstly prepared by a brining process and then are slow-cooked to infuse an element of smoke into the meat. The result is an extremely tender, flavoursome and succulent meat dish. The line-caught fish main course features the best of the day's catch. These dishes are accompanied by a selection of steamed seasonal vegetable and a kumara and potato puree.



Pan Seared Akaroa Salmon Dorne \$39.0

The salmon is sourced from eastern South Island coastline and is served with spring onion mash, provencal roasted vegetables, edamame beans, chimichurri and saffron beurre blanc. (v) (n)

Ratatouille Crumble

Ratatouille of Mediterranean vegetables with a cheesy herb and nut topping served with creamy mashed potato and fresh garden salad.

\$27.0

Prime Angus Eye Fillet of Beef with Braised Beef Cheeks


Our beef is grass-fed and sourced from Annadale, near Ashburton in Canterbury (South Island).

The eye fillet is grilled to your liking and the beef cheeks are slow cooked for four hours, served on Māori potato terrine, with horseradish creme, steamed baby vegetables and a Mills Reef Shiraz (Hawkes Bay) and wild mushroom jus.

\$41.0

Free Range Chicken Breast with Herb Stuffing

Our chickens are raised on a free range farm in Waitoa. The chicken breast is stuffed with a savoury hazelnut, corn and herb stuffing, served with kumara mash, slow roasted root vegetable and roasted chicken gravy.

 \$37.0

High Country Merino Lamb Shank with Minted Kawakawa Jus

The free-roaming Te Mana lamb hails from the South Island high country. It's slow-braised in Te Mata Estate merlot with prunes and aged balsamic, served with green peas, grilled vegetables, kumara and potato puree, roast garlic and mint jus lié.

 \$37.0


High Country Merino Lamb Fillet

\$39.0

Also grown in the southern high country, this lamb fillet is pan roasted to medium rare, served on a pearl barley warm salad with pinenuts, snow pea tendril and sprinkled with Puhoi Valley goats milk feta cheese. (n)


Line-Caught Fish

With steamed green lipped mussels and tuatua, served with seafood broth.

 \$37.0

Grain-Fed Pork Belly

Served on creamy mashed potatoes, roasted heritage carrots, pork crackling, baked apple puree with apple cider reduction.

 \$37.0

Chef's Creation of the Day

This dish will be inspired by the best available produce of the day so please inquire for details of today's creation.

\$POA



n - Contains Nuts
v - Vegetarian





DESSERT

Orange, Manuka Honey and Kawakawa Baked Custard

With a caramelised crust and almond biscotti.

Signature Ice Cream Plate

Salted caramel, blackberry and blackcurrant and green tea ice-cream, with macaroon and almond tuile.

Apple and Seasonal Fruit Crumble

With a crunchy buttery top and served with homemade hokey pokey ice cream.

The Royal's Tart

Baked chocolate tart and a baked lemon tart with raspberry sauce, mascarpone cream and segmented fresh fruits.



SIGNATURE CHEESE BOARD SELECTION



\$15.0

Puhi Valley Gorgonzola-style Blue Kapiti Tuteremoana Cheddar Grinning Gecko Soft White Rind (Brie style)

Served with a selection of breads, biscuits, crackers, fruit paste, celery, apple segments and grapes. Portion sizes for each of the cheeses is approximately 60 grams.

\$15.0

One choice selection	\$18.0
Two choice selection	\$22.0
Three choice selection	\$26.0



\$15.0

We have a selection of ports to compliment your cheese selection. (n)



n - Contains Nuts