

### Platters to Share Perfect for two

Charcuterie Platter \$75

freshly baked breads, smoked ham, prosciutto, salami, Manuka smoked chicken, sliced salmon, three cheeses, pickled olives & a selection of dipping sauces

Black Swan Platter \$85

selection of breads & dips, Asian slaw, chicken satay, garlic prawns, crumbed mussels, lamb spareribs & vegetarian spring rolls

Gluten free options available on request

#### Entrée

Assorted Breads & Dips \$22 ciabatta, multigrain, focaccia bread, tomato relish, basil pesto & garlic hummus

**Soup of the Day** \$26 delicious SOTD with toasted ciabatta bread

Vegetarian Chimichangas \$28 fresh garden salad with Chef's homemade dressing

Seafood Chowder \$28 toasted ciabatta bread

smokey bacon bits, rosemary, garlic crostini & grissini sticks

Pan Seared Pacific Scallops \$30 warmed white bean salad, pea puree, finished with micro green & parmesan crisps

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#### Main

Toasted Beetroot Gnocchi (V) \$42 mixed seasonal vegetables, minted peas, & parmesan cheese with bechamel white sauce

Lemon Pepper Chicken Breast \$46
sautéed baby carrots & broccolini on
warm Israeli couscous served with lemon corn puree

Stuffed Pork Tender Loin (GF) \$48

Kumara mash, sautéed baby carrots, broccolini, pickled cabbage with prunes, brie & rich red wine Jus

Pan Seared Salmon (GF) \$58
warmed white Bean Salad, red pepper coulis
with creamy lemon butter sauce

Grilled Beef Eye Fillet (GF) \$62 gratin potatoes, welted spinach, sautéed baby carrots, broccolini, baked portobello mushroom with red wine Jus

#### Dessert

Fruit Salad \$18 fresh fruit with yogurt ice cream

Chocolate Mousse \$25
mixed berry coulis & chocolate soil with
coffee Infused mascarpone cream

Peach & Passionfruit Cheesecake \$25 mixed berries, infused chantilly cream & mango coulis

Black Swan Cheese Board For Two \$40 selection of aged cheddar, blue cheese, brie, quince cheese, seasonal fruits, nuts & crackers

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# RESTAURANT

### Beverage List

Beer		
Stella Artois		9.0
Monteith's Phoenix IPA		11.0
Monteith's Black		9.0
Amstel Light		9.0
Heineken 0.0		9.0
Wine		
Sparkling	Gls	Btl
Volcanic Hills Blanc de Blanc	14.0	56.0
Rose		
Volcanic Hills Rose	14.0	56.0
White Wine		
Volcanic Hills Chardonnay	14.0	56.0
Volcanic Hills Savignon Blanc	14.0	56.0
Volcanic Hills Pinot Gris	14.0	56.0
Red Wine		
Volcanic Hills Pinot Noir	14.0	56.0

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Spirits Smirnoff Red Vodka Bombay Sapphire Gin Coruba Rum Jim Beam Bourbon	<b>Sgl</b> 7.5 7.5 7.5 7.5	<b>D b l</b> 10.0 10.0 10.0 10.0
Non-Alcoholic		
Soft Drinks & Juice Coke Coke Zero Sprite Orange Juice Apple Juice		5.0 5.0 5.0 5.5 5.5
<b>Water</b> Antipodes Still Water (500ml) Antipodes Sparkling Water (500ml)		7.0 7.0
Coffee Flat White, Cappuccino, Latte, Sho Long Black, Mochaccino, Hot Cho		5.5 each
<b>Tea</b> English Breakfast, Earl Grey, Peppe Chamomile, Green Tea	ermint	5.5 each