

CLEARWATER
RESTAURANT



HOTEL ASHBURTON

DINNER MENU

ENTRÉES

Roasted butternut, apple and rosemary soup with macadamia nuts	\$12.00
Pan fried calamari crispy noodles enhanced with a spicy jus	\$15.00
Seared scallops with a warm salad of kumara, rocket and mustard dressing	\$15.00
Hot smoked in house salmon with ginger confit, aioli, mesclun lettuce	\$15.00
Grilled halloumi cheese, fennel and beetroot with aioli	\$15.00

MAINS

Chicken breast on baked portobello with basil pesto borello feta and aromatic glaze	\$29.95
Morrocan lamb shanks served with mash, nuts, apricot jus and minted yoghurt	\$29.95
Baked duck oriental spices, orange with oyster mushroom, bok choy and its own jus	\$29.95
Venison osso bucco served with mash and gremolata	\$29.95
Pan fried miso cured Japanese salmon wasabi mash and mirin sauce	\$29.95
Seared ribeye on bacon, potato rosti with trio mushroom jus	\$29.95
Pressed braised pork belly in char siu and northern Chinese spices served with sauerkraut and crispy noodles	\$29.95
Vegetarian dish of the day <i>Please ask your server</i>	\$29.95



SIDES

All mains over the winter period will be served with complimentary vegetables of the day and potatoes.

Steamed vegetables	\$5.00	Steamed rice	\$5.00
Fries	\$5.00	Baked potato	\$5.00
Fried onion	\$5.00	Garlic bread loaf	\$9.50

DESSERTS

Crème brulee served with Grand Marnier orange compote	\$12.50
Apple and apricot crumble with pouring cream	\$12.50
Warm chocolate brownie with double chocolate icecream	\$12.50
Trio of New Zealand cheeses with crackers	\$15.00

COFFEE *(Soya: add 50c extra)*

Café latte	\$4.50	Long black	\$4.00
Cappuccino	\$4.50	Mocha	\$4.50
Chai latte	\$5.00	Short black	\$3.00
Flat white	\$4.50	Hot chocolate	\$5.00

TEA

English breakfast	\$3.00	Chamomile	\$3.00
Lemon	\$3.00	Green tea	\$3.00
Earl grey	\$3.00	Peppermint	\$3.00

LIQUOR COFFEE

Irish coffee	\$13.50	French coffee	\$13.50
Jamaican coffee	\$13.50	Special hot chocolate	\$13.50