

# Merchants Restaurant

## Dinner Menu

### To Begin

<b>Bread Roll</b> served with a butter medallion	\$2.50
<b>Chef's Soup of the Day</b> created daily with fresh ingredients	\$9.00
<b>Breads &amp; Homemade Dips</b> a selection of breads served with assorted dips	\$9.50
<b>Smoked Seafood Chowder</b> malay style and served with toasted ficelles	\$15.00

### Entrees

<b>Pork Belly</b> served warm with glazed apples and pickled carrots	\$16.50
<b>Homemade Chicken Parfait</b> grand marnier marinated and served with toasted ciabatta and a tamarillo chutney	\$17.50
<b>Caesar Salad</b> baby cos lettuce, croutons, crispy bacon bits, shaved parmesan, anchovies, creamy caesar dressing and a lightly poached egg with grilled chicken tenderloin	\$16.00 \$20.00
<b>Poached King Salmon</b> served cold on a horseradish potato salad with capers and garnished with diced egg	\$18.00
<b>Mushroom Ragout</b> finished with creme fraiche and fresh chives served on golden brioche	\$13.50
<b>Pan-fried Scallops</b> served on black pudding galette with a parsnip puree and a chive cream sauce	\$22.50

### Mains

<b>Oven Roasted Rack of Lamb</b> served with gratin potato, roasted root vegetables and a rich merlot jus	\$36.50
<b>Beef Fillet</b> cooked to your liking, served with potato rosti, tomato stuffed with mini ratatouille and wilted spinach with a thyme jus and sauce bearnaise	\$36.50
<b>Fish of the Day</b> market fresh and served with kumara & pumpkin mash, wilted spinach and a riesling veloute	priced daily
<b>Pan-fried Chicken Supreme</b> with leek creamed potato and a chorizo & vegetable cassoulet	\$25.50
<b>Beef Roulade</b> stuffed with julienne of carrots, leek, gherkins and bacon served with herbed spaetzle and garden greens	\$24.50
<b>Pork Parpadelle</b> parpadelle pasta with pork tenderloin strips, crispy bacon, tomato concasse, creme fraiche and forest mushrooms in a cream sauce	\$24.50
<b>Vegetarian Pizokel</b> swiss speciality quark spaetzle with spinach, walnuts, cherry tomatoes, parmesan and garden greens	\$21.50

### Desserts

<b>Hot Chocolate Fondant</b> served with homemade raspberry sorbet and berry coulis	\$12.00
<b>Peppermint Crisp Tart</b> with after dinner mint ice cream and chocolate sauce	\$12.00
<b>Warm Apple Sponge Tart</b> served with vanilla bean ice cream, apple crisps and caramel sauce	\$12.00
<b>Fresh Seasonal Fruit Plate</b> served with homemade sorbet	\$12.00
<b>Dessert of the Moment</b> ask your waiter what our pastry chef has created for you	\$12.00
<b>Evansdale Cheese Selection</b> served with dried fruit, a selection of nuts and assorted crackers	\$18.50