



MADDISON'S
RestaurantBar

DINNER MENU

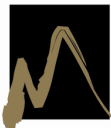
6.00PM-9.30PM

Please advise staff if you have any special dietary requirements

Starters

Marinated Olives	\$ 9.80
Toasted ciabatta bread and New Zealand virgin olive oil	
Warm Bread Selection	\$ 9.80
With tzatziki and virgin olive oil	
Soup of the Day	\$ 12.90
Served with a warm baby bread loaf	
New Zealand Tasting Platter	\$ 19.30
- Aoraki Smokehouse smoked salmon and horseradish - Cured organic venison on rocket dressing - Green lip mussels finished in a creamy garlic white wine sauce	
Crisp Caesar Salad	\$ 17.90
Cos lettuce, white balsamic parmesan dressing, crispy bacon, anchovies and garlic croutons	
Prosciutto di Parma Ham	\$ 18.80
Honeydew melon, bocconcini with fresh basil pesto dressing and grissini	
Mediterranean Chicken Salad	\$ 18.90
On fresh garden greens, sun dried tomatoes, kalamata olives, marinated feta cheese and finished with an extra virgin olive oil	
Pancetta Wrapped Prawns	\$ 19.80
Resting on a scallop bavarois and finished with a cauliflower saffron sauce	
Smoked West Coast Eel	\$ 19.80
Presented on potato pancakes and a wasabi crème fraiche	

A surcharge of 20% applies on Public Holidays



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Mains

Akaroa Salmon Fillet	\$ 36.50
Angel hair marinara pasta, micro green salad and a wakami seaweed roll	
High Country Venison Steak	\$ 39.00
Cooked medium rare on a garlic couscous and roasted red capsicum, topped with a Moroccan red wine jus	
Portobello Mushrooms	V \$ 32.50
Garlic & rosemary fried and resting on grilled courgette, sesame sautéed wild and jasmine rice	
Baby Poussin	\$ 39.00
Rested on a warm chargrilled vegetable terrine with a traditional bread sauce	

From the Grill

Flintstone Rib Eye Steak	500 gr	\$ 37.50
Lamb Rump	220 gr	\$ 29.00
Beef Fillet	220 gr	\$ 32.50
Game Fish Steak	200 gr	\$ 35.00
Marinated Pork Fillet	220 gr	\$ 28.50

With one choice of sauce for your meat

Béarnaise
Red wine jus
Garlic butter
Green pepper whisky sauce

Sides:

Garden salad	\$ 7.50
Chunky fries & aioli	\$ 7.50
Seasonal vegetable medley	\$ 7.50
Baked gourmet potato with sour cream	\$ 7.50
Battered onion rings	\$ 7.50



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Desserts

Frozen Espresso Mousse	\$ 15.00
Served with chocolate sauce, whipped cream and a home baked tuile	
Grand Marnier Strawberry Cheesecake	\$ 15.00
Served with candied oranges	
Glazed Kaffir Lime Tart	\$ 16.00
With kapiti vanilla bean ice cream	
Heritage Dessert Platter	\$ 19.50
Enjoy a sample selection of our desserts Great to share between two	
Maddison's Cheese Board	\$ 19.50
Cheese of the day served with water crackers, fruit chutney and fresh grapes	

Hot Drinks

Short/Long Black	\$ 4.00	Baileys Coffee	\$ 12.50
Flat White	\$ 4.00	Irish Coffee (Jameson)	\$ 12.50
Latte	\$ 4.00	Mexican Coffee (Tequila)	\$ 12.50
Cappuccino	\$ 4.00	Kahlua Coffee	\$ 12.50
Mochaccino	\$ 4.00	Frangelico Coffee	\$ 12.50
Chai Latte	\$ 4.00		
Hot Chocolate	\$ 4.00		
English Breakfast	\$ 3.50		
Earl Grey Tea	\$ 3.50		

Please ask wait staff for selection of herbal tea and liqueur coffees

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