

Dinner

(5.30pm-9.00pm)

Entrée

Garlic Bread (V)

Freshly baked ciabatta with garlic & herb butter \$ 9.00

Soup (V)

Mushroom, roasted garlic & blue cheese with truffle cream & herb croutons \$14.00

Honey Roasted Gold Beet & Rocket (GF) (V)

Salad with creamy Gruff Junction goats cheese & red wine syrup \$15.50

Warm Peppered Sliced Venison (GF)

Salad of slow roasted onions, creamy feta cheese, kumara crisps & raspberry balsamic vinaigrette \$18.50

Grilled Chicken & Bacon Waldorf Salad (GF)

Baby cos leaves, crisp apple, celery & toasted walnuts bound with a creamy herb mayo \$14.00

Smoked South Island Salmon Fillet (GF)

Cold smoked prime salmon, served hot with a watercress cream sauce \$16.00

Moroccan Spiced Lamb Cutlets (GF)

Grilled with chermoula, babagnosh & mint yoghurt \$20.00

Baby Gourmet Pizza

Six inch baby pizza with crème fraiche, onion confit, prosciutto gorgonzola & rocket \$17.00

Vegetarian [V]

Gluten Free [G/F]

Dairy Free [D/F]

MOLESWORTH BEEF

"RANGE BRED, GRASS FED."

"Landcorp Farming Ltd in conjunction with Harris Meats of Cheviot and the Heritage Hotel are pleased to be able to offer you Molesworth Station beef at Isobel's Restaurant.

Molesworth is New Zealand largest cattle station at 452000 acres, and runs from the hills above Hanmer Springs 85 km to the Awatere Valley in the north . It is the head waters for both the Clarence and Wairau rivers and is home for nearly 10000 head of Angus cross beef cattle.

Farming on Molesworth has changed little in the last 60 years with stockmen on horse back still riding the river valleys and mountain ranges looking after their cattle, in the same way that previous generations have done.

The recent acquisition of additional land in the Hanmer Basin has enabled us to market prime beef all year round. This will give you, the diner, the opportunity to enjoy locally grown produce from an iconic landscape that is a part of all New Zealanders, Molesworth Station.

We think that we have a truly special eating experience that is totally " range bred and grass fed" right on your doorstep.

Isobel's

RESTAURANT & BAR

MOLESWORTH BEEF

Oxtail Broth

With Chinese style oxtail & green onion dumplings \$16.00

BBQ Short Ribs

Served in our own homemade BBQ sauce Entrée \$16.00
Main Served with your choice of two sides Main \$30.00

Grilled to your Liking

200g Beef Fillet \$38.00

250g Porterhouse \$36.00

500g Flintstone Rib eye on the bone \$43.00

SAUCES (CHOOSE ONE)

Red Wine
Béarnaise

BBQ Butter
Green peppercorn

SIDES (CHOOSE TWO)

Hand cut fries
Potato gratin
Creamy mash potatoes
Bacon wrapped gourmet potatoes
served with sour cream

Garlic Mushrooms
Steamed vegetables
Garden Salad
Glazed baby carrots

Mains

Pork Loin (GF)

With crispy crackling, herb colcannon, baby fennel, apple puree & quince jus \$35.00

Fish of the Day (GF)

Today's market fish wrapped in streaky bacon & served on a creamy smoked mussel & winter vegetable ragout \$38.00

Autumn Risotto (GF) (V)

Risotto of roasted pumpkin, spinach, taleggio cheese, forest mushrooms & white truffle oil \$30.00

Venison (GF)

Lovatt Downs Venison grilled & served with roast portobello mushrooms, Winsor blue cheese, black currant & pinot jus & truffle oil \$36.50

Chicken Pot Pie

Creamy chicken, sherry, leek & mustard pie with crisp golden flaky pastry, Served with celeriac mash & honey glazed carrots \$32.00

Lamb Tenderloin (GF)

Oven baked Canterbury lamb with bacon & potato gratin, confit of garlic, wilted spinach & pinot jus \$38.00

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All prices include GST
15% Surcharge Applies on Public Holidays

Duo of Canter Valley Duck

Pan fried breast & slow cooked confit leg with mandarin puree, gold
kumera mash & bok choy

\$38.00

Additional Sides of Your Choice

One Side Dish \$7.50

Two Side Dishes \$13.00

Steamed seasonal vegetables with hollandaise sauce

Fresh garden salad with sherry vinaigrette

Bacon wrapped gourmet potatoes served with sour cream

Chunky fries with aioli

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Gluten Free [G/F]

Dairy Free [D/F]



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Desserts

Feijoa, Feijoa, Feijoa

Feijoa crème brulee, feijoa fool & feijoa ice cream \$13.50

Ice Cream & Gelatos Selection

Selection of three award winning scoops of Kapiti ice cream with biscotti, fresh seasonal fruits & berry compote \$13.50

Chocolate, Whiskey & Raisin Cake

With soft cream \$13.50

Dulce de leche Cheesecake

Baked caramel cheesecake, with caramel shards & mandarin compote \$13.50

Spiced Rhubarb & Apple Crumble

Vanilla bean ice cream & fresh egg custard \$13.50

Heritage Dessert Platter for Two

Isobel's signature dessert platter with an array of freshly made desserts. Perfect shared between two \$22.00

Petit Fours

Three sweet treats served with a choice of tea or expresso coffee. \$13.50

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Three fine Whitestone Cheeses

Served with fresh fruits, fig & walnut jam, crackers & grissini

Served for One \$17.50

Served for Two \$24.00

Dessert Specials

Cheese Platter with two glasses of dessert wine or Port \$38.00

Dessert Platter with two glasses of dessert wine or Port \$36.00

Coffees \$4.50

Flat White

Cappuccino

Long Black

Short Black

Latte

Mocaccino

Macchiato

Hot chocolate

Liqueur Coffees \$12.50

Irish Coffee

Jamaican Coffee

Baileys Coffee

Vanilla Coffee

Kahlua Coffee

Frangelico Coffee

Mexican Coffee

(Please specify any other choice of liqueur)

***One account per group**



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