

## 1860 Chefs' Choice Menu

**Velvet pumpkin soup with pumpkin seed oil and toasted pumpkin seeds**

- \$12 -

*Wine match Johner Viognier (NZ) – glass \$11-*

**Fresh jalapenos filled with paprika spiced pork mince and cream cheese**

- \$14 -

*Wine match Johner Cab Sav/Merlot/Malbec (NZ) – glass \$12-*

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**Small selection of house cured meats with bread and dips**

- \$14 -

*Wine match 27 Acres Pinot Noir (NZ) – glass \$10-*

**Albacore tuna, Island-style, served with curry spiced crackers**

- \$16 -

*Wine match Gladstone Sauvignon Blanc (NZ)- glass \$9.5 –*

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**Watermelon granita**

- \$6 -

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**Fresh grilled snapper fillet served with pea risotto and white tomato sauce**

- \$33 -

*Wine match Alexia 'Happy Wife' Chardonnay (NZ)- glass \$12 –*

**Duet of lamb served with Israeli cous cous, zucchini and lamb jus**

- \$32 -

*Wine match Julicher '99 Rows' Pinot Noir (NZ)- glass \$12 –*

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**Pumpkin pie served with vanilla-pumpkin ice-cream and sweet pumpkin puree**

- \$14 -

*Wine match Julicher Riesling(NZ) –glass \$10-*

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**Classic Italian tiramisu**

- \$14 -

*Wine match Dibon Sparkling Wine (ESP)– glass \$10-*

**5 courses - \$75** *with wine matches \$95*

**4 courses - \$65** *with wine matches \$85*

**3 courses - \$55** *with wine matches \$70*

A warm welcome to 1860 restaurant where we hope you will enjoy our convivial hospitality and great local food, carefully put together by our dedicated and experienced chefs.

Our focus is to bring market-fresh, seasonal dishes to your table. Chefs, Mike and Alejandra, shop fresh from our local markets, butchers and fish merchants.

All dishes are prepared from start to finish in our kitchen, from baking bread to pasta making to curing meats. We incorporate the techniques and cooking styles that Mike and Alejandra have learnt during their travels. You can expect a truly international experience, with Mike from Austria, Alejandra from Chile, alongside the Irish/Kiwi owners Tony and Ursula. Around the restaurant you will find Malenka and Cristhian on-hand to help you with questions and wine selections.

Mike grew up on Klagenfurt, close to the Austrian border with Italy. Starting his apprenticeship at just 15 years old in a fine dining restaurant, he continued on with winters in mountain resorts and summers at luxury resorts in the Austrian lakes district. With a passion for travel,

Mike has worked in the Rocky Mountains of Colorado and Cayman Islands in the Caribbean. Everywhere he goes, he picks up dishes and techniques which he incorporates into his cooking, focusing primarily on flavour and texture.

Alejandra grew up in Chile and brings a unique South American flair to our team, and perfected patisserie skills. Like Mike, she has travelled extensively and picked up some great culinary skills en route to New Zealand. She has a philosophy of cooking from scratch and always with fresh seasonal ingredients. Enjoy!!

**Not forgetting the kiwi favourites, we also have freshly prepared  
House-made Pasta**

Please ask your server for todays' selections

**Traditional Fish & Chips \$22**

Cider battered fish, served with fries and tartar sauce

**Scotch Fillet \$32**

Cooked to your liking, served with seasonal sides