

## STARTERS

Fresh baked bread with house made seasonal dips - \$9

Grilled asparagus, 3-month cured pork,  
shaved parmesan cheese and Juno olive oil - \$15

*Wine match Moy Hall Sauvignon Blanc '17 Martinborough - glass \$12*

Bruschetta, artichokes, celery, apple, "Over the Moon" blue cheese,  
onion marmalade and honey walnuts - \$8 / \$15

*Wine match Gotas de Mar Albarino, '17 Rias Baixas, Spain - glass \$12*

Quinoa salad, marinated tofu, palm dates, edamame,  
coriander and wasabi mayonnaise - \$16

*Wine match Spy Valley Riesling '16 Marlborough - glass \$12*

Cold smoked salmon, new potatoes, mustard-dill espuma - \$17

*Wine match Ceres Bannockburn Chenin Blanc '19 Central Otago - glass \$12*

## MAINS

Lamb back fillet, mint butter, ratatouille,  
almond potato pom poms and red wine jus - \$34

*Wine match Johner Syrah '16 Gladstone - glass \$15*

Market fresh fish, served with seasonal local produce.

*Please ask your server for today's option and recommended wine match*

Black Angus ribeye steak, duckfat potato gratin,  
seasonal vegetables, sc demi-glace - \$34

*Wine match Dona Paula Los Cardos Malbec '17 Argentina - glass \$15*

Grilled vegetable lasagne, sauce Mornay,  
vanilla cherry tomato, mozzarella cheese - \$25

*Wine match Alexia Happy Wife Chardonnay '17 Hawkes Bay - glass \$12*

House-made tagliatelle pasta with Puttanesca sauce,  
fresh parsley and pecorino cheese - \$26

*Wine match Quota 29 Primitivo, Italy '18 - glass \$12*

Parkvale mushroom risotto, truffle oil,  
balsamic reduction, pickled onions - \$28 / entrée \$19

*Wine match Johner Estate Pinot Gris '20 Gladstone - glass \$12*

## DESSERTS

Mouse au Chocolate, blue berry compote, almond praline - \$14

*Wine match Johner Syrah Noble dessert wine - glass \$11*

Chilean lemon pie with lemon gel and marshmallow merengue flambé - \$14

*Wine match Grava late harvest Martinborough - glass \$11*

Cheese board, chefs selection from C'est Cheese w. house made crackers and chutneys  
2 cheeses \$25, 3 cheeses \$35

*Wine match Galway Port - 60ml \$9.50*

Selection of house-made sorbet - \$6/\$10/\$14

A warm welcome to 1860 restaurant where we hope you will enjoy our convivial hospitality and fine food. Our focus is to bring market-fresh, seasonal dishes to your table. Chefs, Mike and Alejandra, shop fresh from our local markets, grower's butchers and fish merchants.

From our seasonal menu you can enjoy a five course chef's choice degustation for \$80 per person, additional \$25 for wine matches. Please enquire with your server for availability and bookings.

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.

Head Chef Michael Robitsch grew up in 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 completing seasons in Michelin star restaurants Burghotel Oberlech and Wulfenia Hotel Salzburg. 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 Sanchez 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.

Cristhian our Maître D' is on-hand to help with any questions or wine selections, his love of travel, music, food and wine brings a world of culture to the dining experience.

Enjoy!!