

# OAK & VINE

WELLINGTON

## DINNER MENU

Available from 5.30PM - 9.30PM  
Level 1 - Oaks Wellington Hotel - 89 Courtenay Place

### ENTREE

#### RAVIOLI

crayfish and prawn ravioli served with orange beurre blanc, tomato concasse and micro greens - *Chardonnay or Lager beer recommended*

#### ARANCINI [V]

crispy risotto balls on tomato and basil sauce, baby rocket, basil pesto, shredded Parmesan and balsamic reduction - *Sauvignon Blanc or Pale Ale recommended*

#### O&V CHARCUTERIE

prosciutto crudo, salami Napoli, coppa ham, brie, Kalamata olives, beetroot chutney, toasted French sticks and freshly baked flat bread - *Pinot Gris or Pilsner beer recommended*

#### EGGPLANT & PAPAYA [VG]

crispy eggplant, fresh papaya, fresh shallot, chilli, coriander and lime dressing - *Pinot Gris/ Riesling or Pale Ale beer recommended*

#### SALMON FILLET [GF]

crispy salmon fillet on caramelised fennel, whipped garlic mash, watercress, lemon and Hollandaise - *Chardonnay or Lager beer recommended*

### MAINS

#### BEEF FILLET [GF]

170 grs Angus beef fillet cooked to your liking served with gratin potato, portobello mushroom tart, roasted baby beetroot, baby carrot, artichoke puree and pinot noir jus - *Pinot Noir or Light Shiraz recommended*

#### CANNELLONI [V]

honey roasted vegetables wrapped in pasta sheet with cow feta, toasted pine nuts on tomato and basil sauce, rocket, grated fresh Parmesan, balsamic reduction and basil pesto parmigiano reggiano - *Pinot Noir or Light Shiraz recommended*

#### SNAPPER [GF]

crispy skin snapper fillet on saffron potato, cauliflower puree, balsamic vine tomato, seared scallops with spicy capsicum relish - *Chardonnay or Pilsner beer recommended*

#### PORK BELLY [GF]

crispy pork belly, crispy kumara, baby watercress, caramelised apple, peas puree, chilli oil, spicy capsicum relish and red currant Jus - *Chardonnay or Pilsner beer recommended*

23

19

18

19

21

38

32

39

36

#### SIRLOIN

250 grs grilled Angus beef sirloin cook to your liking served with gratin potato, prosciutto beans, roasted vine tomato and pinot noir jus - *Pinot Noir recommended*

#### ROASTED PAPRIKA CHICKEN [GF]

half free range chicken served with duck fat roasted potato, steamed beans and honey minted yogurt - *Sauvignon Blanc or Pale Ale beer recommended*

#### OYSTER LAMB SHOULDER [FOR 2-4PAX]

1.1 kg herb crusted 14hrs sous vide lamb shoulder with red wine, garlic, rosemary and thyme served with duck fat potato, steamed seasonal vegetable, mint jelly and jus - *Pinot Noir, Cabernet Merlot or Pale Ale beer recommended*

### SIDES

Steamed Vegetables

Steamed Gourmet potato with minted oil

Duck fat potato

Polenta chips

Roquette salad with Parmesan cheese

Garden salad

Rustic fries

Garlic Bread

37

34

100

10

8

8

8

8

8

8

5

### DESSERTS

#### APPLE TART TATIN

served with coconut butterscotch and Kapiti vanilla bean ice cream, edible flowers and mint - *Dessert wine or Pilsner hopped beer*

#### CHEESE BOARD

cherv'e goat cheese & Kikorangi blue served with toasted French sticks, rice crackers, grapes and quince paste - *Port/Sherry recommended*

#### COCONUT PANNA COTTA

served with lime syrup, fresh berries, orange, pineapple and mint

#### CHOCOLATE FONDANT

served with Kapiti vanilla ice cream and Anglaise sauce, strawberry and mint

#### NEW YORK BAKED CHEESECAKE

served with kiwi fruit coulis and praline

15

18

15

15

15

[GF] Gluten Free - [V] Vegetarian - [VG] Vegan

If you have any dietary requirements or food allergy, please let one of our staff members know