

THE BRASSERIE

DINNER MENU

HAVE A LOOK
AT OUR :

CRAFT BEERS
LOCAL WINES
ALLPRESS COFFEE
FINE LIQUORS
ORGANIC SODAS

ON THE
WINE AND DRINKS
LIST

DESSERTS



TIRAMISU

Italian trifle w layers of savoiardi biscuits,
coffeed cream, berry coulis & affogato
ice cream

INDULGENT WHITE CHOCOLATE CHERRY COCONUT CHEESECAKE

w vanilla bean ice cream &
berry compote & berry coulis

RHUBARB RASPBERRY AND APPLE CRUMBLE

topped w coconut & almonds, vanilla
bean ice cream & pouring cream

KAPITI ICE-CREAM SELECTION

Vanilla bean, triple chocolate & Affogato
w berry coulis (GF)

\$13.50

BARRY'S BAY CHEESE

Peninsula blue, aged maasdam,
peppered havarti with crackers, fig &
date relish, dried figs, plum paste,
cranberries & grapes

\$22.50

Sides

\$5,50

Baby Potatoes w minted butter
Steak Fries w Garlic Aioli
Steamed Green Beans & Zucchini
Salad Greens w vinegarette

Entrée



GARLIC BAGUETTE	\$10.50
w marinated Kalamatta Olives and hummus	
CHICKEN LIVER PATE (GF on request)	\$16.50
w cornicons, onion jam, cherry tomatoes, plum paste & toasted baguette	
PORK RILLETES (GF on request)	\$16.50
w cornicons, onion jam, cherry tomatoes, plum paste & toasted baguette	
NORMANDY STYLE STEAMED MUSSELS (GF on request)	\$17.50
w apple cider, crème fraiche, shallots, lemon served with a garlic baguette	
AKAROA SALMON GRAVLAX (GF on request)	\$17.50
w crème fraiche, cornicons, cherry tomatoes, kumara chips & brochette	
CLOUDY BAY CLAMS (GF on request)	\$17.50
w Prosecco, crème fraiche, shallots, lemon served with a garlic baguette	

Light Mains

MUSHROOM & EGG PLANT RATATOUILLE (V)	\$19.50
served w orecchiette pasta, olives, feta, fresh basil & parmesan cheese	
SMOKED CHICKEN & WILD MUSHROOM RISOTTO (GF)	\$19.00
sweet soy reduction, cream, coriander & aged parmesan	
FISH & CHIPS	\$26.00
fresh local fish lightly battered w chunky chips, salad garnish, tartar sauce & fresh lemon	
BRASSERIE HOUSE SALAD (V)(GF)	\$20.00
mixed leaf lettuce, tomato, cucumber, roasted kumara & red capsicum, green beans, parmesan, marinated olives, feta, nuts, seeds & red wine vinegarette	
Salmon gravlax \$9 Smoked chicken \$8 Beef ribeye \$12 Tempura prawns \$10	

Mains

CANTERBURY BEEF RIB FILLET (GF)	\$36.50
pomme frites, roasted mushrooms, café de paris butter & red wine jus	
BANKS PENINSULA LAMB RACK (GF)	\$38.50
on a chickpea cake w eggplant ratatouille, fruit chutney & red wine jus	
CRISPY SKIN CHICKEN BREAST (GF)	\$34.50
served w chevre du bellay goats cheese on truffle mash, roasted mushrooms & baby carrots w a peppercorn cognac cream sauce	
ROASTED PORK BELLY (GF)	\$33.50
served w potato puree, baby carrots, roasted mushrooms, apple chutney & red wine jus	
AKAROA SALMON FILLET (GF)	\$33.50
served w potato & fennel compression, green beans, olive tapenade & lemon butter	

2.5% SURCHARGE ON CREDIT CARDS
10% PUBLIC HOLIDAY SURCHARGE

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(V) Vegetarian (GF) Gluten Free