

Heartland Hotel Marlborough

Seymours Restaurant

Dinner Menu

Breads	
DIY Marlborough Garlic Bread Handmade bread from local favourite De brood's Bakery, piquant roasted garlic and Marlborough flaky salt with parsley	\$10.50
Fougasse with Semolina, Chefs Condiments Baked in the kitchen, wholesome rustic breads with spreads and olive oil	\$10.50
Tempt the Palate	
Soup of the Season Locally sourced market ingredients of the day served with hot bread	\$11.50
Marlborough Green shell Mussels Classic Sauvignon Blanc poached onions, garlic and celery in a puff pastry shell with Marlborough Sounds mussels, green herbs & dressing	\$17.00
Cob Loaf Marlborough Seafood Chowder Thick and creamy, awash with fine flavours of iconic New Zealand seafood encased in bread and finished with fresh garden herbs	\$17.50
Regal Salmon and Cucumber salad Slices of premium salmon from the Marlborough Sounds, dressed with cucumber, kelp pepper croutons, citrus and olive oil dressing	\$17.50
Spiced Beef and Pine nut Salad Local pine nuts mixed with baby spinach and a julienne of summer vegetables topped with warmed spiced beef and a must of grapes	\$16.50
Pate with Pinot Jelly Our recipe of chicken liver pate with world famous Marlborough Pinot jelly, crostinis and a bouquet of greens	\$16.50
Tempt my taste platter Leave it to the chef to create a platter of small goods for you to enjoy at the table, a little something for all	\$18.50

Principal Flavours	
Seafood of the Season A supreme fillet of local fish on a lemon and herb pilaf with steamed seasonal vegetables and spicy tomato vinaigrette	\$30.00
Beef Fillet, Prime aged and grass fed for flavour Cooked to your liking and served with confit of potatoes, beetroot dumpling, mushroom pie and local horseradish cream sauce	\$33.00
Trio of Canterbury Lamb Braised lamb shank tartlet, lamb culets and lamb sausage served on garlic mashed potato, pea and mint salsa, and jus lie	\$32.00
Roulade of Spiced Chicken Breast Four spices rubbed chicken with new season potato, seasonal market Vegetables, thyme and cranberry sauce	\$30.00
Confit of Duck leg with local honey Slow cooked Canter valley farm duck thigh served with turmeric and fennel onion rings, pomme puree and celery with manuka honey	\$31.00
Pilaf of summer vegetables Tian of baked rice with Parmesan cheese, mushroom pie and crushed peas, herbs with extra virgin olive oil	\$28.00
All mains are served with your choice of seasonal vegetables or fi	anh anlad
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Sides to share	\$4.50
Sides to share Chefs potatoes Seasonal vegetable	
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Sides to share Chefs potatoes Seasonal vegetable Steamed fresh spinach The Finale Baked Pear in Pastry with Dusting Poached in spices until tender and then baked on a puff pastry until golden, served with premium Kapiti ice cream Duo of Chocolate and Berry Icy cold and refreshing. Chocolate mousse, rich and decadent with	\$4. <u>50</u> \$13.50

The Tasting Platter

\$15.50

Trust the pastry chef, this gives you the perfect excuse to share or maybe not

Trio of Cheese for one person

\$16.50

A selection of NZ cheeses served with quince paste, apple and Zesti wafer Biscuits – add an extra person to share for \$6.00.

Coffee and Tea \$4.00

Espresso
Long Black
Flat White
Latte
Mochaccino
Hot Chocolate

English breakfast
Earl Grey
Peppermint
Camomile
Lemon
Jasmine & Green Tea

All meals are subject to the availability of fresh produce Prices are GST inclusive