

A' LA CARTE MENU

HANMER SPRINGS

HOTEL

TO SHARE (SERVES 2)

PANE today's specialty bread, freshly baked, served with garlic butter, dips and olive oil	\$24.0
ANTIPASTO a traditional Italian dry-cured meats of the day, served with crostini, olives, pickled vegetables. please ask your host for our daily specialties	\$26.0
FRITTO MISTO BASKET a very popular street food of fried fresh seafood with lemon wedges. often shared between couples along the seafront in Naples	\$28.0

PRIMI PIATTI (ENTREES)

RAGU DEL GIORNO handmade pappardelle pasta tossed with our daily ragu of slow braised meat, herbs and parmesan	\$17.0
RAVIOLI AI FORMAGGI V handmade pasta filled with a medley of cheeses and fresh herbs. served with a sage brown butter and freshly grated parmigiano	\$18.0
RISOTTO DI MARE the venetian recipe: a selection of seafood cooked into delicate arborio rice with lemon, garlic, white wine & parsley. vegetarian risotto available	\$21.0
POLPO ALLA GRIGLIA south Island NZ octopus, slow cooked and then barbequed. dressed with garden herbs, lemon and olive oil. served with a sicilian-style artichoke caponata. *pending supplier availability	\$24.0
SPIEDINI DI MANZO skewers of prime angus beef fillet grilled with olive oil & spices, served with a yoghurt dip and grilled flatbread. vegetarian available	\$22.0
DIABOLETTI DI POLLO diced chicken fillet sauteed with garlic, rosemary and chilli, finished in a rich Neapolitan sauce and served on a bed of wild Italian aragula	\$17.0

SECONDI PIATTI (MAINS)

AGNELLO ALLA GRIGLIA grilled merino lamb rump, completed with a Sicilian pesto made with mint, almonds, pecorino & lemon zest	\$36.0
PESCE DEL GIORNO fish of the day. what have the chefs designed for you today? please ask your host	MP
BISTECCA DI FILETTO 200g prime beef eye fillet served medium rare, either with a classic choice such as red wine jus, garlic butter, or with today's Italian creation, see SPECIALS for it	\$41.0
POLLO ALLA ZINGARA tender and juicy chicken breast with roasted capsicums, mushrooms, home cured guanciale & a Mascarpone velouté	\$34.0
CREPILLE CALABRESE V seasonal vegetables flamed with marsala, spices, tomato and a touch of cream. wrapped in a delicate crepe & oven-baked with mozzarella. (mild on request)	\$32.0

all mains served with seasonal vegetables & roasted potatoes

CONTORNI (SIDES)

BEER BATTERED FRIES	\$13.0
GARDEN SALAD	\$13.0
GREEK SALAD	\$15.0
SEASONAL VEGETABLES	\$13.0

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DOLCI (DESSERT)

SORBETTO FRUTTI DI BOSCO fruit of the forest sorbet, served with fresh seasonal fruits on a raspberry couli & frangelico	\$16.0
TIRAMISU' DI FRAGOLE a variation of the classic dessert, with strawberries, sherry, savoiardi & mascarpone	\$16.0
GELATO SELECTION our selection of house-made gelati, inspired by the artisans of Naples	\$16.0
TORTA PANNACOTTA AL CIOCCOLATO & KAHLUA gently set cream with espresso & chocolate, served in a chocolate tarlet with chantilly cream	\$16.0
AFFOGATO vanilla icecream with a hot espresso with a liquor from our selection	\$12.0 \$18.0
FORMAGGI a selection of traditional italian cheeses served with quince paste, spiced nuts, handmade crackers and fruit	
one cheese	\$14.0
two cheeses	\$20.0
three cheeses	\$26.0

Please inform the wait staff of any allergies