

AUTUMN MENU

HANMER SPRINGS HOTEL

TO SHARE (SERVES 2)

BREAD AND DIPS our daily baked bread served with extra virgin olive oil, garlic butter and a dip	\$20.0
FRITTO MISTO BASKET (CAMPANIA) a very popular street food of fried fresh seafood with lemon wedges. often shared between couples along the seafront in naples	\$26.0
ANTIPASTO (ITALY) traditional italian dry-cured meat of the day, served with crostini, olives, pickled vegetables and herbed ricotta, please ask your host for our daily specialty	\$26.0

PRIMI PIATTI (ENTREES)

RAGU DEL GIORNO (ITALY) handmade pappardelle pasta tossed with our daily ragu of slow braised meat, herbs and parmesan	\$19.0
RAVIOLI AI FORMAGGI V (EMILIA-ROMAGNA) 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 (VENETO) the venetian recipe: a selection of seafood cooked into delicate arborio rice with lemon, garlic, white wine & parsley. vegetarian available	\$21.0
POLPO ALLA GRIGLIA (SICILA) south Island NZ octopus, slow cooked and then barbequed. dressed with garden herbs, lemon and olive oil. served with a sicilian-style artichoke caponata	\$23.0
SPIEDINI DI MANZO (ABRUZZO) skewers of prime angus beef fillet grilled with olive oil & spices, served with a yoghurt dip and grilled flatbread. vegetarian available	\$22.0

SECONDI PIATTI (MAINS)

SALTIMBOCCA ALLA ROMANA (LAZIO) tenderised free-range pork fillet pan-fried with sage leaves, prosciutto and a white wine demi-glace	\$34.0
FILETTO DI MANZO (TOSCANA) 200g of angus beef eye fillet, pan-seared and served with your choice of garlic & herb butter, red wine jus or tuscan style simply with an olive oil herb salsa	\$38.0
POLLO AI FUNGHI (PIEMONTE) free-range chicken breast sauteed in a cream sauce with our own dry-cured bacon, portabello mushrooms & wild foraged mushrooms from canterbury	\$35.0
PESCE ALL'ACQUA PAZZA (CAMPANIA) pan-fried market fish with an 'acqua pazza' of shellfish, cherry tomatoes, wine, fennel, olives and a hint of chilli	\$MP
CRESPELLE CALABRESE V (CALABRIA) seasonal vegetables flamed with marsala, spices, tomato and a touch of cream. wrapped in a delicate crepe & oven-baked with mozzarella. (mild on request)	\$31.0

all mains served with seasonal vegetables & roasted potatoes

CONTORNI (SIDES)

BEER BATTERED FRIES	\$13.0
GARDEN SALAD	\$13.0
STEAMED GREENS	\$13.0

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DOLCI (DESSERT)

SORBETTO DI LIMONE (SICILIA) historically lemon sorbet was made by mixing the snow of mt etna with lemon juice; a testament to the lengths taken to produce delicacies. we serve ours with seasonal fruits and a splash of limoncello	\$16.0
PANNACOTTA AL MIELE (PIEMONTE) gently set cream with 'hanmer springs gold' honey and vanilla bean. served with an almond orange tuile and berry compote	\$16.0
TIRAMISU (VENETO) a classic dessert of espresso, amaretto, savoiardi & mascarpone	\$16.0
GELATO SELECTION (CAMPANIA) our selection of house-made gelati, inspired by the artisans of naples	\$16.0
AFFOGATO (CAMPANIA) vanilla icecream with a hot espresso with a liquor of your choice	\$11.0 \$19.0
FORMAGGI (ITALY) a selection of traditional italian cheeses served with quince paste, spiced nuts, handmade crackers and fruit	
one cheese	\$13.0
two cheeses	\$20.5
three cheeses	\$26.0