

SUMMER MENU

HANMER SPRINGS HOTEL

ENTREES

SOUTH ISLAND OCTOPUS slow cooked and then grilled. served with an artichoke caponata	\$23.0
BURRATA & SUMMER MELON VO served with crostini, wild rucola & hand-made charcuterie. <i>subject to availability</i>	\$29.0
PINCHOS VO skewers of angus beef fillet, marinated in harissa & grilled. served with a yoghurt dip and handmade flatbread	\$21.0

MAINS

MARKET FISH pan roasted with garlic crostini and an 'acqua pazza' of cherry tomatoes, wine, fennel, olives and a hint of chilli	\$MP
SPANAKOPITA spinach & filo tart with feta, pine nuts, greek salad & house-made chilli infused olive oil	\$31.0
250G EYE FILLET STEAK grilled summer vegetables, beer battered fries and your choice of red wine jus, salsa verde or a garlic herb butter	\$44.0

DESSERTS

STRAWBERRY TIRAMISU new season strawberries with mascarpone, sponge fingers & a hint of pedro ximenez	\$15.0
GELATO a selection of handmade gelato	\$15.0
DARK CHOCOLATE & BLACKBERRY TART belgian chocolate ganache, crème fraîche & fresh berries	\$15.0
CHEESE PLATTER served with fruit paste, three cheeses, handmade crackers	\$24.0

PASTA

<i>fresh handmade pasta from our italian chef served with our own baked bread and a glass of wine (red or white), beer or soft drink</i>	
TAGLIATELLE AL RAGU our daily sauce of meat braised overnight with tomato and herbs. ask your server for today's ragu	\$25.0
LUCA BRASI fresh diced new zealand tuna loin, queen scallops, prawns, cherry tomato & basil. sauteed with white wine and a touch of chilli	\$35.0
SOPHIA LOREN VO our own manuka smoked bacon in a glaze with roasted capsicum, rosemary, caramelised onion, garlic and feta	\$28.0

we also have daily specials! ask your waiter for more

SIDES

BEER BATTERED FRIES	\$13.0
GREEK SALAD	\$13.0
GRILLED SUMMER VEGETABLES	\$13.0