

# Welcome to SBF Brasserie

Welcome to SBF Brasserie's all day dining menu for Summer. Each item on this menu has been carefully created to complement the freshest seasonal produce from New Zealand. It is our pleasure to host you and wish you a sumptuous and enjoyable meal.

	NZ\$
<b>The Prelude</b>	
<b>Soup of the day</b>	13.00
<b>Te Matuku Bay oysters</b>	4.50 each
<b>Caramelised scallops</b>	
Served w vanilla cauliflower puree & raisins and pear	26.50
<b>Lamb skewer</b>	
Served w capsicum relish, mizuna leafs and chili oil	23.50
<b>Fish dim sum</b>	
W sweet sherry vinegar, horseradish and celery	23.50
<b>Green asparagus</b>	
W Parma ham, poached quail eggs and black olive crumbs	24.00
<b>Roasted tomato veloute</b>	
Served with grilled snapper, chorizo and pistou	25.00
<b>Tasty Bites</b>	
<b>The Langham beef burger</b>	
W Swiss cheese, tomato, egg, crispy bacon & salad	26.00
<b>Roast chicken club sandwich</b>	
W crispy bacon, tomato, lettuce, cranberry mayonnaise & French fries	22.00
<b>Steak sandwich</b>	
Served w choron sauce, onion marmalade and rocket salad	23.00
<b>Caesar salad</b>	
Baby Cos lettuce, anchovy dressing, crumbed poached egg & shaved Parmesan	
- Classic	20.00
- Smoked chicken	23.00
- Prawns	25.00

<b>The Main Fare</b>	<b>NZ\$</b>
<b>Venison rump</b> Served w green apple compote, bacon, red onion tortellini and calvados jus	37.00
<b>Fillet of beef</b> Served w bacon waffle, caramelized carrot, tomato jam and red wine jus	34.50
<b>Best end of lamb and confit</b> Served w date puree, china cabbage, green beans and potato gratin	34.50
<b>Roast breast free-range chicken</b> W crushed potato and crab, oven dried tomato, mustard vinaigrette	33.00
<b>Monkfish with gremolata</b> On olive oil mashed potato, peas and tomato ragout, champagne beurre blanc	35.00
<b>Pan-fried cod</b> On black risotto, celeriac remoulade, mushrooms broth	36.50
<b>Lightly smoked salmon</b> Served on leek & potato risotto, vegetable pearls and whole grain mustard sauce	34.50
 <b>On the Side</b>	
<b>Asparagus tempura</b> W dipping sauce	10.00
<b>Pomme puree</b>	7.50
<b>Rocket &amp; Parmesan salad</b>	9.50
<b>French fries</b> Served w aioli	7.50
<b>Peas and tomato ragout</b>	7.50

Meatless Meals	NZ\$
<b>Raw energy salad</b>	Entrée 19.00
W fresh organic peppers, red onion, olives, vine tomato & cucumber	Main 32.00
<b>Wild mushroom risotto</b>	Entrée 19.00
W rocket & truffle oil	Main 32.00
<b>Vegetarian club sandwich</b>	
Filled w tomato, avocado, artichoke, roast bell peppers, lettuce & garlic mayonnaise	19.50
<b>Vegetarian burger</b>	
W Swiss cheese, tomato, lettuce, vegetable pattie, red onion & French fries	19.50
<b>Dessert</b>	
<b>Raspberry surprise</b>	
W white chocolate sphere and kirsch ice cream	14.50
<b>Cassis macaroons</b>	
W pistachio and vanilla ice	16.00
<b>Crème from chocolate with jalapeno and pimento</b>	
W salad of strawberries, banana chip and almond ice cream	16.00
<b>Vanilla bavarois</b>	
W fresh berries and herb tuile	14.50