



Welcome to SBF Brasserie

Welcome to SBF Brasserie's all day dining menu for winter 2010. Each item on this menu has been carefully created to complement New Zealand's freshest seasonal produce.

It is our pleasure to host you for a sumptuous and enjoyable meal.

The Prelude

Soup of the day \$10.50

Te Matuku Bay oysters \$4.20 each

Served natural w lemon, wholegrain bread, fennel & shallot dressing

Buffalo mozzarella \$19.50

w vine ripe tomatoes, Parma ham drizzled w extra virgin olive oil & aged balsamic reduction

The Main Fare

Rib-eye \$30.00

Aged 10 oz rib-eye beef fire grilled, garlic parmesan mash potatoes, seasonal vegetables & red wine jus

Home made Cumberland sausages \$23.50

w leek mash, melted red onion jam & port wine jus

Lemon roasted chicken risotto \$25.50

w lemon & thyme oil

Baked feta cheese & spinach parcels \$24.50

Served w chef's seasonal salad

Monkfish w gremolata \$29.00

Olive oil mashed potatoes, pea & tomato ragout, Champagne beurre blanc

On the side

Rocket & parmesan salad \$6.00

French fries \$6.00

w aioli

Pea & tomato ragout \$6.00

Tasty Bites

The Langham beef burger \$23.00

w Swiss cheese, tomato, fried egg, crispy bacon & French fries

Club sandwich 22.00

Filled w roast chicken, crispy bacon, tomato, lettuce, cranberry mayonnaise & French fries

Oven roasted vegetables \$19.50

On olive bread w sun dried tomato pesto & mozzarella, mixed salad

Caesar salad

Fresh baby cos lettuce w parmesan coated poached egg, garlic croutons, bacon & creamy anchovy dressing

classic **\$20.00**

w smoked chicken **\$23.00**

w prawns **\$25.00**

Dessert

Rose water Crème Brule \$13.50

w candied rose petals and nutty biscotti

Passionfruit Cheesecake \$10.50

w hazel tulle & fresh whipped cream

Vanilla Bavarois \$10.50

w fresh berries & herb tulle