

## IGUACU 2007 WINTER MENU

### Entrees (available all day)

WARM GARLIC LOAF	\$5.50 ₺
MINI BREAD SELECTION with dip and oils	\$8.00 ₺
SOUP OF THE DAY with baguette slice	\$12.50 ₺
ORGANIC CLEVEDON COAST OYSTERS (6, 12) natural in the half shell with homemade pickles, lemon wedges and shallot vinegar	(6) \$17.50 ₺ (12) \$35.00
BALSAMIC GLAZED PORK BELLY with oriental mushroom dumplings and toasted coconut and citrus salad	\$21.50
PACIFIC OCEAN KOKODA marinated raw white fish with coconut cream, citrus juice, shallots and coriander	\$16.50 ₺
PROSCIUTTO, MUSHROOM AND MOZZARELLA STUFFED VEAL SCALOPPINE with a roast pepper, beetroot and kumara stack, drizzled with a spicy green pea sauce	\$21.00
SEAFOOD LAKSA lightly spiced with fresh local seafood and mussels	\$18.50
HANDMADE PEKING DUCK SPRING ROLLS filled with lime, chilli and coconut, with plum dipping sauce	\$16.00 ₺
DUCK LIVERS CRUMBED WITH ORANGE ZEST AND FRESH MINT in a pastry cup, on ricotta vegetable ravioli, with glazed apple and pumpkin purée.	\$19.00
HOUSE-SMOKED, GRILLED AORAKI SALMON with a tower of portabello, pumpkin, avocado and feta, drizzled with basil orange relish	\$17.00
CRISPY SALT AND PEPPER CALAMARI with wild rocket and homemade chilli sauce	\$17.50 ₺
SULTAN'S ANTIPASTO PLATTER (serves two) beef kebabs, vegetable empanadas, charred zucchini, feta, kalamata olives, pita bread, Italian salami, homemade dip	\$31.50 ₺
IGUAÇU SUSHI AND SASHIMI PLATE with fresh local fish, house pickles and soy sauce	\$21.00 ₺
SEARED SCALLOPS ON A PLANTAIN, CHILLI AND POTATO RÖSTI with mustard white wine sauce	\$24.00

### Mains (available all day)

CHARGRILLED PRIME SIRLOIN with diced bacon and chive mash, buttermilk onion rings, béarnaise and port wine jus	\$32.00
CRUMBED OR BEER BATTERED FISH AND CHIPS Terakihi with lemon wedges and tartare sauce (snapper option available)	\$25.00 ✎
CITRUS AND FENNEL RUBBED HAWKES BAY LAMB RUMP on pomegranate roasted parsnip, green beans and ginger mint jus	\$35.00
GRILLED CHORIZO AND NEW SEASON ROASTED VEGETABLE SALAD with goats cheese, taro flakes and honey mustard dressing	\$28.50 ✎
MUSHROOM RISOTTO served with rocket and shaved parmesan	\$27.00 ✎
AGED EYE FILLET ON FONDANT POTATOES with wilted chard and honey glazed carrots	\$36.00
FETTUCCINE TOSSED WITH MAPLE SMOKED CHICKEN with sundried tomato, field mushrooms, prosciutto, baby spinach and basil pesto (vegetarian on request)	\$27.50 ✎
PACIFIC STYLE CHICKEN CURRY with steamed rice, Indian roti and mango lime chutney (vegetarian on request)	\$28.50 ✎
BARBECUE BAKED AORAKI SALMON on grilled baby potatoes and fennel, with chargrilled sweet corn and coconut salsa	\$33.00 ✎
PROSCIUTTO WRAPPED CHICKEN BREAST stuffed with focaccia, chorizo and bocconcini, on a mushroom spinach filo parcel, drizzled with lemon butter sauce	\$29.50
FRESH SNAPPER FILLET on pumpkin, parmesan and potato mash, with sweet and sour red onion, green bean salad, and citrus beurre blanc	\$33.50 ✎
VANILLA BRAISED VENISON OSSO BUCCO on a medley of root vegetables, steamed bok choy and lemon grass, with tamarind sauce	\$35.00
WARM MINTED LAMB SALAD with baby spinach, vegetarian feta crumble, and citrus labna dressing	\$29.50
FISH OF THE DAY	Market price
OVEN ROASTED PORK CUTLET, CRUSTED WITH LIME AND ORANGE on spinach pumpkin roulade, with caramelised plum jam	\$34.00

**Sides (available all day)**

CHUNKY CHIPS	\$6.50 ✎
WINTER MARKET VEGETABLES wok fried or steamed, with oyster sauce	\$7.50 ✎
GREEN BEANS wok fried with ginger and sesame seeds	\$7.50 ✎
BABY MINTED POTATOES sautéed with garlic and red onion	\$7.50 ✎
GOURMET MIXED SALAD with sesame lime dressing	\$7.50 ✎

**Lunch (available Monday to Friday until 3pm in addition to main menu items)**

SOUP OF THE DAY with baguette slice	\$12.50 ✎
CASSEROLE OF BEEF AND WINTER VEGETABLES with sage puff pastry	\$19.00
CRUMBED FISH CAKES with Greek style salad and sweet and sour sauce	\$19.50 ✎
IGUAÇU MAPLE SMOKED CHICKEN CAESAR SALAD romaine lettuce, shaved parmesan, crostini, crispy bacon, anchovies and house dressing (poached egg on request)	\$20.00 ✎
TOASTED PITA MELT with grilled ham, avocado, homemade smoked tomato chutney and mozzarella	\$18.50 ✎
GRILLED FRESH VEGETABLE OMELETTE with Danish feta, fresh market vegetables, baby potatoes and basil pesto	\$16.50 ✎
NEW YORK STYLE SMOKED CHICKEN OPEN SANDWICH on grilled focaccia, with vine ripened tomatoes, green salad and homemade pickles	\$19.00 ✎
BRATWURST SAUSAGE on diced country style potatoes, grilled tomato and fried eggs	\$20.00

**Brunch (available weekends until 3pm in addition to main menu items)**

BANANA AND RICOTTA PANCAKES with natural yoghurt, seasonal fruit and maple syrup	\$14.50
BACON AND EGGS poached, fried, or scrambled, with country style potatoes, grilled tomato and toast	\$15.00
GRILLED VEGETABLE OMELETTE with Danish feta, fresh market vegetables, baby potatoes and basil pesto	\$16.50
IGUAÇU MAPLE SMOKED CHICKEN CAESAR SALAD romaine lettuce, shaved parmesan, crostini, crispy bacon, anchovies and house dressing (poached egg on request)	\$20.00
BRATWURST SAUSAGE on diced country style potatoes, grilled tomato and fried eggs	\$20.00
TOASTED PITA MELT with grilled ham, avocado, homemade smoked tomato chutney and mozzarella	\$18.50
MAPLE FLAVOURED CIABATTA FRENCH TOAST with caramelised banana and bacon	\$15.50
EGGS BENEDICT ON SOURDOUGH with bacon, spinach and hollandaise sauce	\$16.00
CREAMY FIELD MUSHROOMS on toasted ciabatta	\$15.00

**Iguaçu Light Breakfast (available weekends until 3pm in addition to main menu items)**

CHUNKY SOURDOUGH <i>with fig compote</i>	\$6.00
<i>with eggs (2)</i>	\$10.00
<i>with grilled tomatoes</i>	\$10.00

## Desserts

WARM APPLE AND PLUM CRUNCHY OAT CRUMBLE and caramel ice-cream	\$12.50
LEMON MERINGUE PANNA COTTA AND APPLE AND CINNAMON SLICE with berry coulis	\$12.50
RICH CHOCOLATE BROWNIE and a crumbed white chocolate mousse	\$12.50
OVEN BAKED COCONUT AND MACADAMIA NUT TART served with crème fraîche and sweet cinnamon crusted coconuts	\$12.50
DRUNKEN RUM AND RAISIN STEAMED PUDDING with vanilla bean crème anglaise	\$12.50
WHITE CHOCOLATE AND MACAROON BAKED CHEESECAKE with toasted chilli, sweet coconut shavings and pineapple coulis	\$12.50
CARAMELISED RASPBERRY CREME BRÛLÉE with spicy gingernut biscuit	\$12.50
TRIO OF ICE-CREAM AND SORBET with passionfruit purée (dairy free option available)	\$12.50

## To share:

PLATE OF HANDMADE CHOCOLATE AND SWEETS chocolate truffles, coconut ice and biscotti	\$12.50
NEW ZEALAND FINE CHEESES A combination of Ramara sticky brie, Kikorangi blue, and aged cheddar, served with crackers, homemade lavosh and fig and plum chutney	\$22.50

### Coffee & Tea

#### ALLPRESS COFFEE

A specially designed exclusive blend for Iguaçu.

Espresso	3.50	Latte (single shot)	4.00
Macchiato	4.00	Vienna	4.00
Double Espresso	4.00	Affogatto	5.00
Long Black	4.00	Mocha	4.50
Flat White	4.00	Hot Chocolate	4.00
Cappuccino	4.00	Soya Milk - add	.50
Teas*	4.00	Extra shot – add	.50

\* Chamomile, Earl Grey, English Breakfast, Green Tea, Lemon Ginger, Orange Spice, Peppermint, Wild Raspberry

### Special Coffee

ORANGE EXPRESS Grand Marnier and dark chocolate liqueur	10.50
NUTTY IRISHMAN Frangelico, Amaretto and Baileys	12.50
MOCHA BLISS Galliano and dark chocolate liqueur	10.50
IGUAÇU ADDICTION Kahlua, Baileys and Cointreau	12.50
CRAZY MEXICAN Kahlua and Tequila	10.50
LOVE AFFAIR Baileys and Tia Maria	10.50
IRISH CREAM Jameson Whisky and Baileys	10.50

### Special Hot Chocolate

HIGHLAND FLING Drambuie and Butterscotch Schnapps	10.50
PRALINE Frangelico and dark chocolate liqueur	10.50
NAVEL GAZER Grand Marnier and Kahlua	10.50
IRISH DELIGHT Baileys	10.50
SWEET FLORENTINE Amaretto and Butterscotch Schnapps	10.50