



THE SILVER SPOON  
FOOD & WINE

## BREAKFAST

**Toast with French butter & gourmet preserves - 5**

**Fruit toast with French butter - 7**

**Muesli - 12**

Roasted nuts & grains, yoghurt & seasonal fruit

**Breakfast bruschetta -12**

With mushroom, tomato, Persian fetta & fresh herbs

**Mt Cook smoked salmon - 18**

With truffle scrambled eggs, grilled asparagus & Turkish bread

**The Big Spoon - 18**

Bacon, potato hash, roasted tomato, mushroom, pork & honey sausage, eggs & toast

**The Tea Spoon - 14**

As above half size

**Vegetarian - 15**

Potato hash, roasted tomato, spinach, mushroom, house made beans, eggs & toast

**Toasted brioche Benedict**

with honey ham, poached eggs & lemon myrtle hollandaise - 14

or Florentine with wilted spinach -14

or Royale with Mt Cook smoked salmon - 17

**Eggs your way with roasted tomato & toast - 11**

with grilled bacon - 15

**White chocolate pancakes - 14**

Strawberry salad, maple syrup & double cream

**Canada's pancakes - 14**

With maple syrup & grilled bacon

## SIDES

Grilled Bacon 4

Sausage - 4

House made beans - 4

Potato hash - 4

Roasted tomato - 3

Sautéed spinach - 3

Mushrooms - 3

Toast - 3

Free range egg - 2

Hollandaise - 3



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### ENTREE

Marinated olives	4.5
Woodfired Turkish bread & dips	8.5
Charcuterie plate for 2 – duck rilette, chicken parfait, venison chorizo, rabbit terrine, Italian prosciutto, caper berries & green olive tapenade	26
Mt. Cook miso salmon, wasabi, cured salmon & avocado sticky rice, mango miso dressing, radish & salmon roe, micro herbs	18
Prosciutto wrapped rabbit & cep mushroom terrine, caper berries, cornichons, remoulade & toasted sourdough	18
Pea & ham soup, diced tomato, fresh peas & cannellini beans, ham foam, pancetta crisps	13
Asian spiced pork belly, tiger prawns, carrot puree, star anise foam & coriander cress	19
Tomato & buffalo mozzarella salad, balsamic, basil & shallots	14

### MAINS

Grilled red emperor, thyme vinaigrette gourmet potatoes, scallop, prawn & mussel bouillabaisse, baby fennel, rouille	39
Black Angus scotch fillet, fondant potatoes, cabbage & oxtail, buttered leeks, red wine jus	36
Poached & grilled baby chicken, chanterelle & cavalo nero risotto, chicken jus, oregano	32
Plantagenet free range pork cutlet, seeded mustard mashed potato, chorizo, boudin noir, pancetta wrapped green beans & cider jus	34
Confit duck leg & warm smoked breast, celeriac puree, grapes, turnips, spinach	35
Wood fired vegetable tagine, coriander, kaffir lime & toasted Turkish bread	28

### SIDES

Wood fired garlic & rosemary potatoes	6.5	Mixed leaf, artichoke & sun dried tomato salad	7.5
Broccolini, EVOO, chilli & almonds	8.5	Wood fired Turkish bread	4.5
Green vegetables with lemon oil	7.5	Fries	6.5
Peach, walnut & blue cheese salad	8.5		



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### DESSERT

Plum tart tatin, vanilla bean ice cream	10
Pineapple ravioli, mango & mint, drunken cherries	10
Yogurt & honey pannacotta, fresh figs & fig wine	10
Chocolate 3 ways - chocolate hazelnut torte, white chocolate mousse with passion fruit jelly, toasted marshmallow & warm chocolate ganache	11
Selection of ice-cream & sorbet	9
Hazelnut Affogato with vanilla bean ice cream, espresso & Frangelico liqueur	14.5

### CHEESE

(30g), quince paste, fruits, walnuts, lavoush & pumpernickel (please see your waitperson)

1 piece - 7.5
2 pieces - 15
3 pieces - 22

#### COFFEE ALL 4

Flat White, Latte, Cappuccino, Long black, Short Macchiato, Long Macchiato, Long Black, Short Black, Ristretto, Chai Latte

#### TEA ALL 4

English Breakfast, Lavender Grey, Honeydew Green, Peppermint, Malabar Chai, Lemongrass & Ginger, Fruits of Eden

#### PORT & MUSCATS

Galway Pipe Port - 8  
Yalumba Old Liqueur Muscat - 10  
Yalumba Antique Tawny 15yo - 10  
Penfolds Grandfather Port - 13.5  
Valdespino Pedro Ximenez - 9

#### DESSERT LIQUEURS ALL 8

Frangelico, Baileys, Tia-Maria, Kahlua, Cointreau, Amaretto, Sambucca, Limoncello

#### CHOCOLATE ALL 4.5

Hot Chocolate, White Chocolate, Marble Chocolate

#### AFFOGATO 6.5

#### LIQUEUR COFFEE ALL 12.0

#### DESSERT COCKTAILS ALL 15

##### Espresso Martini

Fresh espresso coffee, Vanilla infused Vodka, Kahlua, Frangelico & Crème de Cacao

##### Toblerone

Baileys, Kahlua, Frangelico, Chocolate Fudge Sauce, Honey & Cream

##### Mint Oreo Martini

Vodka, Crème de Cacao, Crème de Menthe and shaved chocolate