OLIVERS
AT THE VICTORIA STORE

EVENING MENU

ENTREE

House baked grain sourdough mini loaf w salted whipped butter $22.50

Duck liver pate w Ploughman's chutney & crisp crostini $25.00

Seared sesame tuna tataki w green citrus gazpacho, cucumbers & yuzu gel $27.50

Miso glazed seared scallops w almond ado blanco, herb salad & verjus gel $34.00

Surf & Turf beef fillet tartar seasoned w XO sauce & house made prawn crackers $32.50

Citrus marinaded tofu w sweet mango, cucumber, radish, chilli fresh mint & coriander $26.50

Nduja butter prawn cutlets w coconut labneh, citrus pearls & house baked garlic sourdough $28.00

MAINS

High-country merino tandoori lamb rump w tzatziki yoghurt, quinoa, courgette & kumara salad, madeira jus $52.00

Chargrilled beef fillet, hasselback potato, green beans, watercress gremolata, madeira jus $58.00

Confit pork belly, carrot & ginger puree, chargrilled pineapple salsa & a fennel, apple slaw $49.50

Pan seared crispy salmon on green pea risotto, w chargrilled asparagus & roasted fennel $51.50

Fresh pappardelle, slow-braised beef cheek, Pinot Noir, rosemary, shaved parmesan $41.50

Venison striploin served rare, w porcini mushroom arancini, honey roasted beets, market greens, madeira jus $53.00

Spring green pea gnocchi served on roasted pepper cream, w green beans, asparagus & baby spinach $41.00

Miso roasted aubergine w sesame market greens on creamy cannellini bean puree & chargrilled peppers $39.50

Please advise if you have any dietary requirements

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SIDES

Shoestring fries w confit garlic aioli $11.00

Iceberg Caesar salad w anchovies, parmesan, croutons & soft-boiled egg $16.00

Selection of seasonal greens w soy, sesame & garlic $14.00

Duck-fat potatoes w rosemary, smoked salt $14.00

Beetroot medley salad w marinade feta & baby roquette $15.50

Charred broccolini, coconut yoghurt, w crisp garlic, lemon & chilli oil $16.00

DESSERTS

Salted chocolate tart, raspberry compote, lemon crème fraiche,
w raspberry sorbet & hazelnut praline $19.00

Lemon coconut panna cotta, summer berries, passionfruit curd,
& lime basil sugar meringue $19.00

Trio of Central Otago sorbet w pairings $18.00
cherry sorbet w thyme chocolate soil,
apricot sorbet w honeycomb,
plum sorbet w almond biscotti

Olivers Italian tiramisu, espresso-soaked sponge, velvety mascarpone
& cocoa powder $19.00

Cheese Plate for two $39.50
Whitestone cheese selection w pinot balsamic figs, quince
paste, honeycomb, fruit & nut crostini

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