



Welcome to

*The Countryman Restaurant
& Wine Bar*

*Our Motto is Great Food, Wine & Ambience
Finished off with Great Service*

*Should you have any Dietary or Allergy
requirements please do not hesitate to ask
your waiter to inform the Chef*

We are here to serve you

Enjoy

The Countryman Team

Entrées

<i>Garlic Bread</i>	\$5.00
<i>Home Baked Ciabatta Bread Loaf</i>	
<i>Soup of the Day</i>	\$9.50
<i>Chef's Daily Special</i>	
<i>Smoked Chicken Fritter</i>	\$14.50
<i>with a Avocado Mousse</i>	
<i>Spicy Chicken</i>	\$14.50
<i>honey glazed Chicken Tenderloin served in a Won Ton basket</i>	
<i>Salmon Carpaccio</i>	\$14.50
<i>marinated with a Raspberry Vinaigrette</i>	
<i>Tiger Prawns</i>	\$15.00
<i>Tossed in a creamy sweet Chilli Sauce set on a Nest of Taro Vermicelli</i>	
<i>Pacific Oysters "Kilpatrick"</i>	\$15.00
<i>Gratinated with sun dried Tomatoes & Bacon</i>	
<i>Paua Parcel</i>	\$16.00
<i>set on a Tomato & Basil reduction</i>	
<i>Paua Nuggets</i>	\$16.00
<i>drizzled with a Creamy Pesto Sauce</i>	
<i>Oven Baked Quail</i>	\$18.00
<i>with a Mushroom Salad tossed in a Balsamic reduction</i>	

Mains

All Mains served with Vegetables or Garden Fresh Salad

<i>Vegetarian Delight</i>	\$28.50
<i>Ask our friendly Service Staff for our daily special</i>	
<i>Catch of the Day</i>	\$32.50
<i>Pan Fried in Butter topped with crispy Kumara Julienne, served with Potato Gratin</i>	
<i>Sautéed Scallops</i>	\$34.00
<i>drizzled with a Cream of Glenfiddich served in a Potato Crepes Basket</i>	
<i>Salmon Filet</i>	\$32.50
<i>oven baked Salmon set on sautéed Spinach served with Dauphines Potato</i>	
<i>Salmon & Scallop Tortellini</i>	\$32.50
<i>tossed in a creamy Saffron Sauce</i>	
<i>Paua Steak</i>	\$48.50
<i>set on a Taro Hash Brown topped with a creamy Wasabi Sauce</i>	
<i>Lobster & Prawn Gratin</i>	\$48.50
<i>Lobster Tail & Tiger Prawns tossed in Butter topped with a Lobster Bisque Sabayon</i>	

Mains

All Mains served with Vegetables or Garden Fresh Salad

<i>Pork Medallion</i>	\$32.50
<i>Topped with a Bacon & Kumara Mousse served with Cous Cous & Ricotta Fritter</i>	
<i>Chicken & Prosciutto</i>	\$32.50
<i>Chicken Breast stuffed with Brie & Prosciutto with Kumara Rosti</i>	
<i>Oven Baked Lamb Rump</i>	\$34.00
<i>stuffed with a Feta & sun dried Tomato Mousse served with a Mushroom Risotto</i>	
<i>Prime Angus Garlic</i>	\$36.00
<i>With Oven Baked Potato & Garlic Butter</i>	
<i>Prime Angus & Prawns</i>	\$38.50
<i>topped with Cajun Prawns served with Potato Gratin</i>	
<i>Prime Angus Mushroom</i>	\$38.50
<i>Topped with a Balsamic & Mushroom Glaze served with a Parsnip & Spinach Crêpe</i>	
<i>Oven Baked Duck Breast</i>	\$45.00
<i>set on sautéed Mushroom Medley with Potato Gratin</i>	
<i>Seared Venison Loin</i>	\$48.50
<i>topped with a Honey & Hazelnut Glaze with Maccaire Potatoes</i>	

Desserts

<i>Rhubarb & Hazelnut Crumble</i> <i>Served with either Cream or Ice Cream</i>	\$14.50
<i>Passionfruit Parfait</i> <i>drizzled with a Vodka Cream</i>	\$14.50
<i>Crème Brûlée</i> <i>Strawberries marinated in Grand Marnier</i>	\$14.50
<i>Gratinated Strawberries</i> <i>topped with a White Wine Sabayon and Kahlua Ice Cream</i>	\$14.50
<i>Hot Raspberries</i> <i>With Vanilla Ice Cream</i>	\$14.50
<i>Cheesecake</i> <i>Delicious Chef's daily special</i>	\$14.50
<i>Gateaux</i> <i>Rich in flavour</i>	\$14.50
<i>Cheese Platter</i> <i>Selection of NZ Cheese served with Crackers & Grapes</i>	\$21.00

Finishing Touches

<i>Espresso Coffee</i>	\$4.00
<i>Special Coffee</i>	\$10.00
<i>Hot Chocolate</i>	\$4.00
<i>Pot of Tea (Leaf)</i>	\$3.50
<i>Dessert Wines</i>	Bottle
<i>Palliser Chardonnay</i>	\$36.00
<i>Opaki Late Harvest</i>	\$37.00
<i>Ata Rangī Kahu</i>	\$48.00
<i>Port</i>	
<i>Taylor's Ruby or Tawny</i>	\$8.50
<i>Cognacs</i>	
<i>Courvoisier or Hennessy VS</i>	\$12.00
<i>Hennessy VSOP</i>	\$16.00



Welcome to

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*Our Motto is Great Food,
Wine & Ambience
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All Wines served are Wairarapa Vintages.

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The Countryman

Wine List
Sauvignon Blanc

	<i>Glass</i>	<i>Bottle</i>
<i>Johner (2008)</i>	\$8.50	\$35.00
<i>Hudson (2007)</i>	\$8.50	\$35.00
<i>Borthwick (2008)</i>		\$37.00
<i>Urlar (2008)</i>		\$38.00
<i>Gladstone (2007)</i>		\$38.00
<i>Palliser (2007)</i>		\$39.00
<i>Ata Rangi (2008)</i>		\$40.00
<i>Te Kairanga (2007)</i>		\$41.00

Wine List
Chardonnay

	<i>Glass</i>	<i>Bottle</i>
<i>Pencarrow (2006)</i>	\$8.00	\$32.00
<i>Murdoch "Blue Rock" (2007)</i> <i>Unoaked Chardonnay</i>	\$9.00	\$38.00
<i>Borthwick (2007)</i>		\$37.00
<i>Te Kairanga (2005)</i>		\$41.00
<i>Palliser (2006)</i>		\$47.00

Wine List

Riesling

	<i>Glass</i>	<i>Bottle</i>
<i>Johner (2008)</i>	\$7.00	\$28.00
<i>Loopline (2006)</i>		\$35.00
<i>Urlar (2006)</i>		\$37.00
<i>Hudson (2007)</i>		\$38.00

Pinot Gris

<i>Johner (2008)</i>	\$8.50	\$35.00
<i>Urlar (2008)</i>		\$44.00
<i>Escarpment (2006)</i>		\$46.00
<i>Ata Rangí (2007)</i>		\$48.00

Wine List

Bubbles (Methode Traditionelle)

	<i>Bottle</i>
<i>Lindauer Brut Cuvée 200 ml</i>	\$8.00
<i>Lindauer Special Reserve Brut Cuvée</i>	\$38.00
<i>Palliser (2005)</i>	\$55.00

Champagne

<i>Laurent Perrier Brut</i>	\$120.00
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Dessert wines

<i>Palliser Chardonnay (2005)</i>	\$38.00
<i>Opaki Late Harvest (2004)</i>	\$39.00
<i>Ata Rangí Kahu (2006)</i>	\$48.00

Wine List

Pinot Noir

	<i>Glass</i>	<i>Bottle</i>
<i>Johner Moonlight (2006)</i>	\$8.50	\$35.00
<i>Pencarrow (2006)</i>	\$9.50	\$39.00
<i>Te Kairanga (2006)</i>		\$41.00
<i>Borthwick (2005)</i>		\$48.00
<i>Julicher (2006)</i>		\$54.00
<i>Johner "Reserve" (2006)</i>		\$65.00
<i>Escarpment (2007)</i>		\$68.00
<i>Ata Rangi (2006)</i>		\$88.00



Wine List

Reds

Glass

Bottle

<i>Loopline Merlot (2007)</i>	<i>\$10.00</i>	<i>\$43.00</i>
<i>Murdoch "Blue Rock" Cabernet Franc (2004)</i>		<i>\$41.00</i>
<i>Ata Rangī Celebre (2006)</i> <i>Merlot, Syrah, Cabernet Sauvignon</i>		<i>\$52.00</i>
<i>Johner Cabernet, Merlot, Malbec (2006)</i>		<i>\$65.00</i>

Wine List

Beer

(available in the Bottle)

<i>DB Draft, DB Export,</i>	<i>\$5.00</i>
<i>Amstel Lite</i>	<i>\$5.50</i>
<i>Macs Spring Tide Low-Carb Lager</i>	<i>\$6.00</i>
<i>Heineken</i>	<i>\$6.00</i>
<i>Sol</i>	<i>\$6.50</i>
<i>Monteiths</i>	
<i>Original, Pilsner, Golden, Black, Radler</i>	<i>\$6.50</i>

Spirits

(served as doubles)

<i>Standard Pour</i>	<i>\$8.00</i>
<i>Vodka, Gin, Bourbon, Rum, Brandy</i>	
 <i>Liqueur</i>	 <i>\$8.50</i>
 <i>All Premium Spirits</i>	 <i>from \$8.50</i>



THE COUNTRYMAN
WAIRARAPA'S FINEST FLAVOURS

Wine List

Non Alcoholic Beverages

Juices

Orange, Tomato \$4.00

Splits

Coke, Sprite, Diet Coke \$3.50

Schweppes

Soda Water, Tonic Water, Ginger Ale \$4.50

Phoenix Organic Juice

assorted flavours \$4.50

Pellegrino 250 ml \$3.50
750 ml \$7.00

Ginger Beer \$4.50

Coffees

Espresso Coffee \$4.00

Special Coffee \$10.00

Hot Chocolate \$4.00

Pot of Tea (Leaf) \$3.50