



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>Seafood Chowder</i>	\$12.50
<i>Creamy Soup flavoured with Fresh Basil</i>	
<i>Duck Pate</i>	\$14.50
<i>Drizzled with a spicy Apple Sauce</i>	
<i>Chicken Won Ton</i>	\$14.50
<i>Tenderloins tossed in a Wasabi Cream served in a Won Ton Basket</i>	
<i>Sautéed Scallops</i>	\$15.00
<i>Wrapped in a Herb Crepe</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</i>	\$15.00
<i>In a Taro Crust set on a bed of Spinach</i>	
<i>Paua Tortellini</i>	\$16.00
<i>Tossed in a creamy Saffron Sauce</i>	
<i>Oven Baked Quail</i>	\$17.50
<i>Set on sautéed Oyster Mushrooms</i>	

Mains

All Mains served with Vegetables or Garden Fresh Salad

<i>Vegetarian Delight</i>	\$26.50
<i>Ask our friendly Service Staff for our daily special</i>	
<i>Catch of the Day</i>	\$29.50
<i>Pan Fried in Garlic Butter & Sun Dried Tomatoes served with Potato Rösti</i>	
<i>Sauté Scallops</i>	\$34.00
<i>Tossed in a Cream of Glenfiddich set on Taro Hash Brown</i>	
<i>Salmon & Herb Crust</i>	\$32.00
<i>Pan Fried Salmon topped with a Herb Crust set on a bed of Spinach, with Potato Gratin</i>	
<i>Salmon & Paua Roulade</i>	\$38.00
<i>Lightly pan fried topped with a creamy White Wine Sauce with Dauphine Potato</i>	
<i>Paua Steak</i>	\$48.50
<i>Lightly Pan Fried, set on bed of Vegetable Julienne served with Taro Vermicelli</i>	
<i>Crustacean Gratin</i>	\$48.50
<i>Lobster, Tiger Prawns & Scampi Gratinated with a Lobster Sabayon with Potato Gratin</i>	

Mains

All Mains served with Vegetables or Garden Fresh Salad

<i>Oven Baked Pork Fillet</i>	\$29.50
<i>Stuffed with a Kumara & Brie Mousse served with Sun dried Tomato Risotto</i>	
<i>Chicken & Prosciutto</i>	\$29.50
<i>Topped with Prosciutto set on a Tomato & Basil Cream with Kumara Dauphines</i>	
<i>Oven Baked Lamb Rump</i>	\$32.50
<i>Topped with a Bacon & Mushroom Crust served with Couscous & Ricotta Fritter</i>	
<i>Prime Angus Garlic</i>	\$36.00
<i>With Oven Baked Potato & Garlic Butter</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>Stuffed with Hazelnut Mousse drizzled with Port Wine Jus & served with Macaire Potatoes</i>	
<i>Seared Venison Loin</i>	\$48.50
<i>Drizzled with a Cassis Glacé with sautéed Oyster Mushrooms & Bread Dumplings</i>	

Desserts

<i>Traditional Apple Crumble Cake</i>	\$12.50
<i>Served with either Cream or Ice Cream</i>	
<i>Hazelnut Parfait</i>	\$12.50
<i>Set on a Chocolate & Rum Sauce</i>	
<i>Crème Brûlée</i>	\$12.50
<i>With Kahlua-poached Apple Slices</i>	
<i>White Chocolate Mousse</i>	\$12.50
<i>Drizzled with a rich Raspberry Coulis</i>	
<i>Hot Raspberries</i>	\$12.50
<i>With Vanilla Bean Ice Cream</i>	
<i>Cheesecake</i>	\$12.50
<i>Delicious Chef's daily special</i>	
<i>Gateaux</i>	\$12.50
<i>Rich in flavour</i>	
<i>Cheese Platter</i>	\$18.50
<i>Selection of NZ-Cheese served with Crackers & Grapes</i>	

Finishing Touches

<i>Espresso Coffee</i>	\$4.00
<i>Special Coffee</i>	\$9.50
<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>Directors Special Tawny</i>	\$7.50
<i>Taylors 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

*The Countryman Restaurant
& Wine Bar*

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

All Wines served are Wairarapa Vintages.

*Should your favourite Wairarapa Wine
not be listed please let us know
so we may have it in stock for your next visit.*

We are here to serve you

Enjoy

The Countryman

Wine List
Sauvignon Blanc

	<i>Glass</i>	<i>Bottle</i>
<i>Thomsons Trail (2007)</i>	\$7.50	\$30.00
<i>Hudson (2006)</i>	\$8.50	\$34.00
<i>Borthwick (2007)</i>		\$37.00
<i>Gladstone (2007)</i>		\$38.00
<i>Palliser (2007)</i>		\$39.00
<i>Ata Rangí (2007)</i>		\$40.00
<i>Te Kairanga (2007)</i>		\$41.00

Wine List
Chardonnay

	<i>Glass</i>	<i>Bottle</i>
<i>Pencarrow (2005)</i>	\$8.00	\$32.00
<i>Murdoch "Blue Rock" (2007)</i> <i>Unoaked Chardonnay</i>	\$9.00	\$38.00
<i>Borthwick (2006)</i>		\$37.00
<i>Te Kairanga (2005)</i>		\$41.00
<i>Ata Rangi Petrie (2006)</i>		\$44.00
<i>Palliser (2006)</i>		\$47.00

Wine List

Riesling

	<i>Glass</i>	<i>Bottle</i>
<i>Thomsons Trail (2007)</i>	\$7.50	\$30.00
<i>Julicher (2005)</i>		\$34.00
<i>Loopline (2006)</i>		\$35.00
<i>Hudson (2007)</i>		\$38.00

Pinot Gris

<i>Johner (2007)</i>	\$8.50	\$34.00
<i>Escarpment "The Edge" (2006)</i>		\$42.00
<i>Ata Rangí (2007)</i>		\$48.00

Rose

<i>Ata Rangí (2007)</i>		\$35.00
-------------------------	--	---------



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

Champagne

<i>Lanson Black Label Brut</i>	\$110.00
--------------------------------	----------

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>Escarpment (2006)</i>		\$65.00
<i>Ata Rangí (2005)</i>		\$88.00



Wine List

Reds

	<i>Glass</i>	<i>Bottle</i>
<i>Thomsons Trail Syrah (2006)</i>	\$9.50	\$38.00
<i>Loopline Merlot (2006)</i>	\$10.00	\$43.00
<i>Murdoch "Blue Rock" Cabernet Franc (2004)</i>		\$41.00
<i>Ata Rangí Celebre (2005)</i> <i>Syrah, Cabernet, Merlot</i>		\$52.00
<i>Johner Cabernet, Merlot, Malbec (2006)</i>		\$65.00

Wine List

Beer

(available from the tap)

Tui, \$4.50

Beer

(available in the bottle)

DB Draft, DB Export, Amstel Lite \$5.00

Monteiths

Original, Pilsner, Golden \$6.00
Black, Radler,

Heineken, Sol \$6.00

Spirits

(served as doubles)

Bacardi, Rum, Whiskey, Vodka \$7.50
Gin, Bourbon, Brandy

All premium spirits, cognacs & liqueurs from \$8.50

Sherry, Port, Sherry from \$7.50

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 \$9.50

Hot Chocolate \$4.00

Pot of Tea (Leaf) \$3.50