

1860 Chef's Choice Menu

Crispy mozzarella polenta sticks w. spicy tomato sauce and chipotle aioli

- \$14 -

Wine match 99 Rows Julicher Pinot Noir (NZ) - glass \$12 -

Traditional Peruvian Causa Limena with chicken & potatoes

- \$14 -

Wine match Johner Chardonnay (NZ) - glass \$11-

Pork saltimbocca with pea puree & sage & pork jus

- \$16 -

Wine match Johner Viognier (NZ) - glass \$11 -

House-made seafood tortellini served in a creamy chowder & fresh dill

- \$16 -

Wine match Alexia Happy Wife Chardonnay (NZ) - glass \$12 -

Lemon & Rosemary Sorbet

- \$6 -

Slow cooked BBQ beef brisket with warm potato salad & seasonal vegetables

- \$30 -

Wine match Love Grass Shiraz (AU)- glass \$11 -

**Fresh Gurnard fillet with creamy spinach, parsley potatoes & white wine
sauce**

- \$32 -

Wine match Grava Sauvignon Blanc (NZ) - glass \$9-

Blueberry cheesecake with blueberry compote & freshly whipped cream

- \$14 -

Wine match Noble Syrah dessert wine (NZ) - glass \$11 -

Grilled pineapple with lemon sponge cake & coconut & pineapple ice-cream

- \$14 -

Wine match Dibon Sparkling wine (ESP) - \$9.0-

5 courses - \$75 with wine matches \$95

4 courses - \$65 with wine matches \$85

3 courses - \$55 with wine matches \$70

A warm welcome to 1860 restaurant where we hope you will enjoy our convivial hospitality and great local food, carefully put together by our dedicated and experienced chefs.

Our focus is to bring market-fresh, seasonal dishes to your table. Chefs, Mike and Alejandra, shop fresh from our local markets, butchers and fish merchants.

All dishes are prepared from start to finish in our kitchen, from baking bread to pasta making to curing meats. We incorporate the techniques and cooking styles that Mike and Alejandra have learnt during their travels. You can expect a truly international experience, with Mike from Austria, Alejandra from Chile, alongside the Irish/Kiwi owners Tony and Ursula. Around the restaurant you will find Malenka and Cristhian on-hand to help you with questions and wine selections.

Mike grew up on Klagenfurt, close to the Austrian border with Italy. Starting his apprenticeship at just 15 years old in a fine dining restaurant, he continued on with winters in mountain resorts and summers at luxury resorts in the Austrian lakes district. With a passion for travel, Mike has worked in the Rocky Mountains of Colorado and Cayman Islands in the Caribbean. Everywhere he goes, he picks up dishes and techniques which he incorporates into his cooking, focusing primarily on flavour and texture.

Alejandra grew up in Chile and brings a unique South American flair to our team, and perfected patisserie skills. Like Mike, she has travelled extensively and picked up some great culinary skills en route to New Zealand. She has a philosophy of cooking from scratch and always with fresh seasonal ingredients. Enjoy!!

Not forgetting the kiwi favourites, we also have freshly prepared

House-made Pasta

Please ask your server for today's selections

Traditional Fish & Chips \$22

Cider battered fish, served with fries and tartar sauce

Scotch Fillet \$32

Cooked to your liking, served with seasonal sides