

THE PEAR TREE



DINNER MENU

THE PEAR TREE

To Start

Bread and Dips	Small	7
<i>Selection of warm breads with dips and chutneys</i>	Large	9
Garlic Bread		8
<i>Ciabatta Bread with Garlic Butter</i>		

Entrée

Salt and Pepper Calamari	16
<i>With Sweet Chilli Sauce and Garden Salad</i>	
Pear and Walnut Salad	16
<i>With Rocket, Blue Cheese, Pears and Walnuts</i>	
NZ Green Lipped Mussels	17
<i>Chilli, Garlic, Parsley, White Wine and Cream</i>	
Grilled Beef Salad	18
<i>With Roasted Peanuts and Chili Jam</i>	
Caesar Salad	17
<i>With Parmesan, Bacon, Poached Egg and Anchovies (optional)</i>	

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MAINS

Fish 'n' Chips	24
<i>(Your choice of battered or grilled)</i>	
<i>Fresh Garden Salad and Tartar Sauce</i>	
Saffron Risotto	22
<i>With Broad Beans and Mushrooms</i>	
Fettucine	22
<i>With spinach and olives in a cream sauce</i>	
Add Chicken	26
Beef Burger	24
<i>Beef Patty, Lettuce, Tomato, Swiss Cheese and Pickles</i>	
Chicken Burger	24
<i>Grilled Chicken, Lettuce, Apricot Chutney, Bacon and Brie</i>	
Fish Burger	24
<i>Battered Fish, Lettuce, Tomato, Cucumber and Tartar Sauce</i>	

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Dinner Summer 16/17

Vol 1.0

Pear Tree Grill

All meats from the grill are served with your choice of sauce. Sides are priced separately

Beef sirloin	24
Beef scotch fillet	26
Salmon Steak	26
Free Range Chicken Breast	24
Snapper Fillet (Subject to availability)	27
Pork cutlet	26

Sauces

Red Wine jus
Fish Velouté
Green Peppercorn sauce
Creamy mushroom sauce
Garlic Butter
Mustards: English, Dijon, Wholegrain
Add extra sauce \$2

Doneness

(Temperature)

Blue: Dark Red Centre
Rare: Cool Red Centre
Medium rare: Warm Red Centre
Medium: Warm Pink Centre
Medium well: Pink Centre
Well Done: Little or No Pink

Sides

Roast Almond Skordalia	7	Sautéed Green Beans with Almond	6
<i>Thick potato puree made with crushed garlic and almonds</i>		<i>Green Beans Blanched with olive oil and toasted almonds.</i>	
Seasoned Wedges	6	Garden Salad	4
<i>Bacon, Cheese, Sour cream</i>		<i>Lettuce, tomato, carrot, cucumber, red onion, herb Vinaigrette</i>	
Mini Pear and Walnut Salad	5	Beer Batter fries	4
<i>Rocket, Blue Cheese, Pears, Walnuts</i>		<i>With Aioli</i>	
Mini Caesar Salad	5	Honey Roasted Kumara	5
<i>Cos lettuce, parmesan, croutons, bacon, Egg</i>		<i>Slow roasted NZ Sweet Potatoes drizzled with NZ Honey</i>	

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DESSERT

Fig and Pear Crumble with Pear puree and Ice Cream	14
Passionfruit Meringue Nest with Cream	12
Selection of Ice creams and Sorbet	12
Unbaked Chocolate Tart with Chocolate Sauce	14
NZ Cheese Selection	16
<i>Award winning Cheeses from around NZ with fruit nuts and crackers</i>	

Port

		Bottle	Glass
Tawny	Barros, <i>Oporto Portugal</i>	62.00	13.00
10yr	Barros, <i>Oporto Portugal</i>	75.00	16.00
20yr	Barros, <i>Oporto Portugal</i>	120.00	19.50

Dessert Wine

		Bottle	Glass
2012	Villa Maria Reserve Noble Riesling 375ml	58.00	13.50
	<i>Marlborough, NZ</i>		