



THE  
LOST SPRING  
WHITIANGA, NEW ZEALAND

*Whakapainga enei kai*



*Bless this food*





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## Tapas

### Garlic Bread \$6.50

Drizzled with a balsamic reduction.  
(V)

### Chunky Hand-Cut Fries \$10.00

Served with house aioli.  
(V,GF)

### Polenta Chips \$9.50

Served with caponata.  
(D,V,GF,VG)

### Calamari \$14.00

Salt and pepper calamari served with chili and lime mayo.

### Tempura Prawns \$21.00

Served with a chili and lime mayo.

### Arancini Balls \$16.50

Pea, lime and mozzarella arancini balls served with house aioli.  
(V,GF)

### Chicken and Brie Melt \$16.50

Ciabatta smothered in cranberry sauce filled with roast chicken and brie, garnished with fresh rocket; drizzled with a balsamic reduction.

### Roasted Pumpkin Melt \$16.50

Ciabatta smothered in basil pesto filled with roasted pumpkin, feta and semi dried tomatoes; garnished with rocket and drizzled with a balsamic reduction.  
(V)



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## Sharing Plates

### Breads and Dips \$16.00

A selection of breads served with hummus, caponata and olive oil with balsamic reduction.  
(V)

### Duck Liver Pate \$16.00

Made in-house creamy duck livers baked with herbs and pinot noir, glazed with port wine jelly. Served with rye croutes.

### Grazing Platter For One \$24.00 For Two \$48.00

A selection of breads and cheeses partnered with prosciutto. Accompanied with grapes and an antipasto bowl. Served with hummus and basil pesto.

*(vegan and vegetarian option available)*

### Cheese Platter \$24.00

White Stone Brie  
White Stone Blue  
Kapati Aged Cheddar  
Served with toasted rye, water wafers and drunken fruit.

## Bowls

### Soup of the Day \$14.00

Always changing- ask your wait staff for today's choice.  
Served with toasted ciabatta.

### Caesar Salad \$21.00

Cos lettuce, crispy bacon, shaved parmesan and croutons tossed in creamy caesar dressing topped with a soft egg and anchovies.  
Add chicken \$7.00

### Steamed Mussels \$25.00

Fresh Coromandel green lipped mussels steamed in white wine, cream, garlic butter and parsley. Served with toasted ciabatta.

### Mushroom Risotto \$28.00

Creamy mushroom risotto with roquette, truffle oil and parmigiano-reggiano. (V,GF)

### Agolio \$24.00

Spaghetti tossed with parsley, garlic chili and olive oil topped with parmigiano-reggiano. (V)



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## Small Plates

### Eggs on Toast \$14.50

Choice of either poached, scrambled or fried. Served on toasted ciabatta and wilted spinach.

Add On:

Hollandaise Sauce \$3.00

Mushroom \$4.50

Bacon \$4.50

Tomato \$4.50

Smoked Salmon \$6.50

### Sweet Waffles \$16.00

Toasted fluffy waffles served with vanilla whipped cream, wild berry compote and dusted with cinnamon and brown sugar.

### Roast Beef on Rye \$21.50

Toasted rye topped with tender beef, rocket, cheddar, caramelised onions and a horseradish mayo.

## Large Plates

### Fish of the Day \$40.00

Ask your wait staff for today's choice.

Fresh pan seared fish served with herb roasted gourmet potatoes, macadamia green beans and citrus beurre blanc. (GF)

### Beef Eye Fillet \$40.00

180g eye fillet cooked to your liking, served with hand-cut fries, wilted spinach, roasted shallots and topped with béarnaise. (GF)

### Lamb Rump \$40.00

Roasted NZ lamb rump with mint glaze served with herb gourmet potatoes, honey roasted baby carrots, baby beets on pea puree. (GF)

### Duck Breast \$40.00

In-house hot smoked duck breast served on kumara mash with Macadamia green beans, and sauce citron. (GF)



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## **Sweet Plates**

**All \$16.50**

### **Sticky Date**

Made in-house warm sticky date pudding served with butterscotch sauce and a creamy vanilla ice cream.

### **Raspberry White Chocolate Cheesecake**

Served on top of a gluten free base, accompanied with a tangy raspberry sorbet and raspberry coulis.  
(GF)

### **TLS Macadamia Sundae**

Kapiti ice cream, macadamias, chocolate sauce and chocolate cream wafer.

### **Apple and Cinnamon Crème Brulee**

Poached apples with fresh vanilla custard topped with toffee, served with vanilla ice cream.



## Wine Selection

### Bubbles

Champagne Laurent Perrier	\$125 bottle
Bandini Prosecco, NV, Italy	\$15 (200ml) / \$47 bottle
Blumond Prosecco, NV, Italy	\$24 (375ml) / \$45 bottle
Veuve Du Vernay Brut, France	\$12 (200ml) / \$48 bottle
Lindauer Fraise, NZ	\$12 (200ml)

### White

TW Estate Chardonnay, Gisborne, NZ	\$9.50 glass / \$45 bottle
Tiki Chardonnay, Hawkes Bay, NZ	\$11.50 glass / \$47 bottle
Mercury Bay Pinot Gris, Coromandel, NZ	\$12.50 glass / \$48 bottle
Kono Pinot Gris, Nelson, NZ	\$10.50 glass / \$46 bottle
Tiki Pinot Gris, Marlborough, NZ	\$10.50 glass / \$46 bottle
Mahi Sauvignon Blanc, Marlborough, NZ	\$9.50 glass / \$45 bottle
Dog Point Sauvignon Blanc, Marlborough, NZ	\$10.50 glass / \$46 bottle
Amisfield Terrace Riesling, Central Otago, NZ	\$11.50 glass / \$47 bottle
Villa Maria Verdelho, Ihumatao, NZ	\$90 bottle

### Rose

Mercury Bay Sparkling Rose, Coromandel, NZ	\$49 bottle
Kono Pinot Rose, Nelson, NZ	\$9.50 glass / \$45 bottle

### Red

Crowded House Pinot Noir, Marlborough, NZ	\$10.50 glass / \$46 bottle
Nanny Goat Pinot Noir, Central Otago, NZ	\$12.50 glass / \$48 bottle
Villa Maria Organic Pinot Noir, Marlborough, NZ	\$54 bottle
Spy Valley Merlot Malbec, Marlborough, NZ	\$9.50 glass / \$45 bottle
Big Bunch Merlot, Hawkes Bay, NZ	\$10.50 glass / \$46 bottle
Mercury Bay Estate Syrah, Coromandel, NZ	\$12.50 glass / \$48 bottle
Villa Maria Syrah, Hawkes Bay, NZ	\$54 bottle
Mojo Shiraz, Barossa Valley, AU	\$9.50 glass / \$45 bottle
Tiki Cab Sav Merlot, Hawkes Bay, NZ	\$12.50 glass / \$48 bottle
Villa Maria Cab Sav Merlot, Hawkes Bay, NZ	\$100 bottle



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## **Beers**

Steinlager Pure/ Corona / Heineken	\$8.50
Steinlager Light	\$8.50
Heineken 0%	\$7.50
Monteith's Black Beer	\$8.50
Grolsch	\$8.50
Desperados (Beer & Tequila)	\$10.00
Waikato / Lion Red	\$7.00

## **Monteith's Cider**

Apple / Pear

\$9.00

## **Otakiri Mineral Water (750ml)**

Sparkling or Still

\$6.80

## **Soft Drinks**

Coke, Coke No Sugar, Sprite, Ginger Ale, Ginger Beer, Tonic Water

\$5.50

## **Juices**

Apple, Orange, Cranberry, Pineapple

\$5.50

## **Fresh Smoothies**

Berry or Tropical or Strawberry/Mango

\$9.50

## **Fresh Juice Made to Order**

Apple, Carrot & Orange (Cleanses your liver)

\$9.50

Lemon, Orange & Ginger (Vitamin C Boost)



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## Cocktails

### **Strawberry Daiquiri \$18.50**

Strawberries, Bacardi & Lime Juice

### **Pina-Colada \$18.50**

Pineapple Juice, Coconut Cream & Bacardi

### **Mango Margarita \$18.50**

Mango, Tequila, Cointreau & Lime Juice

## Non-alcoholic Cocktails

### **Virgin Strawberry Daiquiri \$13.50**

### **Virgin Pina-Colada \$13.50**