



THE
LOST SPRING
WHITIANGA, NEW ZEALAND

Whakapainga enei kai

Bless this food

Tapas

Garlic Bread \$6.50

Drizzled with a balsamic reduction.

Rustic 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 chilli and lime mayo.

Tempura Prawns \$21.00

Served with a chili and lime mayo.

Arancini Balls \$16.50

Beetroot and feta arancini balls served with house aioli
(V, GF)

Small Plates

Bruschetta - \$14.50

Served with cherry tomatoes, feta cheese and basil pesto.
(V)

Roasted Pumpkin Melt \$16.50

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

Open Steak Sandwich \$20.00

Prime beef scotch served with lettuce, tomato, caramelised onions and aioli.
Served on a ciabatta roll with rustic fries.

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 and pinot noir pate, with a port wine jelly glaze. 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.

(V)

Bowls

Soup of the Day \$14.00

Always changing- ask your wait staff for today's choice.

Served with toasted ciabatta.

Thai Beef Salad - \$25.00

Tender beef strips served on mesclun, with cherry tomatoes, red onions, carrots, cabbage with a sweet soy & chilli dressing.

Summer Salad - \$18.00

Spiced cooked beetroot, tossed with spinach, feta and candied walnuts topped with a balsamic glaze.

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)

Paneer Butter Masala \$18.00

A mild creamy curry infused with onions, tomatoes, cream and diced paneer. Accompanied with basmati rice.

Optional:

Replace paneer with chicken - \$23.00

Breakfast Cocktails

Bloody Mary

Spicy tomato juice, Vodka, topped
with cracked pepper
\$16.00

Mimosa

Orange juice and Veuve du Vernay
\$16.00

Wine Match

Kono Pinot Gris

\$10.50 glass
\$46.00 bottle

Mercury Bay Estate Syrah

\$12.50 glass
\$50.00 bottle

Tiki Cabernet

Sauvignon Merlot

\$14.50 glass
\$58.00 bottle

Crowded House Pinot Noir

\$11.50 glass
\$48.00 bottle

TW Estate Chardonnay

\$10.50 glass
\$46.00 bottle

Breakfast 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.

Smashed Avocado \$18.90

Fresh smashed avocado served on ciabatta,
topped with a poached egg and dusted with
dukkah.

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
lime hollandaise. (GF)

Beef Eye Fillet \$40.00

180g eye fillet cooked to your liking, served with
rustic 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)

Salmon Niçoise \$40.00

Fresh wild salmon accompanied with a niçoise
salad of green beans, sweet peppers, red onions,
gourmet potatoes and olives. Finished with a
soft poached egg and onion marmalade. (GF)

Dessert Wine

Villa Maria

Noble Riesling Reserve

\$11.00 per glass
\$68.00 bottle

Liqueur Coffees

Specialty Coffee \$13.00

Double shot of Coffee Lala with your choice of liqueur, topped with whipped cream and garnished with a sprinkle of chocolate.

Deconstructed Affogato

\$15.00

Double shot of Coffee Lala with your choice of liqueur. Served with a scoop of ice cream and whipped cream.

Liqueur options:

Baileys
Frangelico
Kahlua
Cointreau
Whiskey

Sweet Plates

Sticky Date \$16.50

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

Raspberry White Chocolate Cheesecake

\$16.50

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

TLS Macadamia Sundae \$16.50

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

Apple and Cinnamon Crème Brulee \$16.50

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

Wine Selection

Bubbles

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|------------------------------|----------------------------|
| 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) |
| Mercury Bay Blanc du blancs | \$49 bottle |

White

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|---|-----------------------------|
| Mahi Chardonnay, Marlborough, NZ | \$11.50 glass / \$48 bottle |
| TW Estate Chardonnay, Gisborne, NZ | \$10.50 glass / \$46 bottle |
| Tiki Chardonnay, Hawkes Bay, NZ | \$12.50 glass / \$50 bottle |
| Spy Valley Pinot Gris, Marlborough, NZ | \$11.50 glass / \$48 bottle |
| Kono Pinot Gris, Nelson, NZ | \$10.50 glass / \$46 bottle |
| Man O' War Pinot Gris, Waiheke Island, NZ | \$12.50 glass / \$50 bottle |
| Mahi Sauvignon Blanc, Marlborough, NZ | \$10.50 glass / \$46 bottle |
| Spy Valley Sauvignon Blanc, Marlborough, NZ | \$11.50 glass / \$48 bottle |
| Dog Point Sauvignon Blanc, Marlborough, NZ | \$12.50 glass / \$50 bottle |
| Amisfield Terrace Riesling, Central Otago, NZ | \$12.50 glass / \$50 bottle |
| Villa Maria Verdelho, Ihumatao, NZ | \$60 bottle |

Rose

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| Mercury Bay Sparkling Rose, Coromandel, NZ | \$49 bottle |
| Kono Pinot Rose, Nelson, NZ | \$10.50 glass / \$46 bottle |
| Man O' War Rose, Waiheke Island, NZ | \$11.50 glass / \$48 bottle |

Red

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| Crowded House Pinot Noir, Marlborough, NZ | \$11.50 glass / \$48 bottle |
| Nanny Goat Pinot Noir, Central Otago, NZ | \$58 bottle |
| Villa Maria Organic Pinot Noir, Marlborough, NZ | \$12.50 glass / \$54 bottle |
| Big Bunch Merlot, Hawkes Bay, NZ | \$11.50 glass / \$48 bottle |
| Mercury Bay Estate Syrah, Coromandel, NZ | \$12.50 glass / \$50 bottle |
| Villa Maria Syrah, Hawkes Bay, NZ | \$54 bottle |
| Mojo Shiraz, Barossa Valley, AU | \$10.50 glass / \$46 bottle |
| Tiki Cabernet Sauvignon Merlot, Hawkes Bay, NZ | \$14.50 glass / \$58 bottle |
| Villa Maria Cabernet Sauvignon Merlot, Hawkes Bay, NZ | \$75 bottle |

Dessert

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| Villa Maria Noble Riesling Reserve | \$11.00 glass / \$68 bottle |
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Spritzers

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| Batch & Co, Guava, Strawberry and Rose | \$13 (250ml) |
| Batch & Co, Pear, Fig and Pinot Grigio | \$13 (250ml) |

Beers

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| 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, Soda Water, Lemon Lime & Bitters

\$5.50

Juices

Apple, Orange, Cranberry, Pineapple, Tomato

\$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)

Spirits & Liqueurs

\$9.50

Malibu, Gin, Canadian Club, Tequila, Cointreau, Wild Turkey, Chivas Regal,
Jack Daniels, Jim Beam, Appleton's Estate, Jameson, Vodka, Brandy, Midori,
Bacardi, Coruba, Baileys, Kahlua, Amaretto, Frangelico

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