



THE  
LOST SPRING  
WHITIANGA, NEW ZEALAND

Whakapainga enei kai

Bless this food

# **Breakfast**

## **Eggs on Toast \$14.50**

Choice of poached, scrambled, or fried. Served on toasted ciabatta with 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 dusted with cinnamon and brown sugar.

Served with vanilla whipped cream, wild berry compote.

*(V)*

# **Sharing Plates**

## **Breads and Dips \$16.00**

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

*(V)*

## **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)*

## **Gluten Free Bread: \$3.00**

# Tapas

## Garlic Bread \$6.50

Drizzled with balsamic reduction.

*(V)*

## Polenta Chips \$9.50

Served with caponata.

*(D, V, GF, VG)*

## Rustic Fries \$10.00

Served with house aioli.

*(V, GF)*

## Loaded Wedges \$14.00

Topped with cheese, bacon, sour cream and sweet chili sauce.

## Calamari \$14.00

Salt and pepper calamari served with chilli and lime mayo.

## Bruschetta \$14.50

Topped with cherry tomatoes, feta and basil pesto.

*(V)*

## Tempura Prawns \$21.00

Served with chili and lime mayo.

# **Small Plates**

## **Soup of the Day \$14.00**

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

## **Burger \$17.00**

Brioche bun with lettuce, tomato, cheese, onion relish, aioli and jalapenos. Served with fries.  
**Choice of: Veggie or Beef**  
(V)

## **Open Steak Sandwich \$20.00**

Eye fillet with lettuce, tomato, caramelised onions and aioli.  
Served on ciabatta with fries.

## **Paneer Butter Masala \$18.00**

A mild creamy curry infused with onions, tomatoes, cream and diced paneer.  
Accompanied with basmati rice. (V)  
**Optional: Replace paneer with chicken \$23.00**

## **Poke Bowl \$18.50**

Brown rice topped with chili samba, avocado, cucumber, cabbage, sesame seeds and edamame beans.  
**Choice of:**  
Tofu or Market fish  
(V, D)

## **Pork Belly \$24.00**

Braised caramelized sticky pork belly with fresh asian slaw and thai dressing.  
(D, GF available)

## **Thai Beef Salad - \$25.00**

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

## **Steamed Mussels \$25.00**

Fresh Coromandel green lipped mussels steamed in green curry paste, lemongrass and coconut cream.  
Served with toasted ciabatta.  
(D, GF available)

# Mains

## **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)  
(Wine Match: Kono Pinot Gris)

## **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)  
(Wine Match: Mercury Bay Syrah)

## **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)  
(Wine Match: Tiki Cabernet Sauvignon Merlot)

## **Duck Breast \$40.00**

In-house hot smoked duck breast served on kumara mash with macadamia green beans, and citron sauce. (GF)  
(Wine Match: Crowded House Pinot Noir)

### **Sides:**

**Chunky Fries: \$4.50**

**Side Salad: \$ 9.00**

# Desserts

## 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.

# Liqueur Coffees

## Specialty Coffee \$13.00

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

## Deconstructed Affogato \$15.00

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

### Liqueur options:

Baileys

Frangelico

Kahlua

Cointreau

Whiskey

# Dessert Wine

Villa Maria Noble Riesling Reserve

\$68.00 bottle

# 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)
Mercury Bay Blanc du blancs	\$49 bottle

## White

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

## Rose

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

## Red

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

## Dessert

Villa Maria Noble Riesling Reserve	\$68 bottle
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## Spritzers

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

## **Beers**

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

## **Monteith's Cider**

Apple or 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**

Strawberry with Mango, Very Berry or Tropical.

**\$9.50**

## **Fresh Juice Made to Order**

Apple, Carrot & Orange (Cleanses your liver)

**\$9.50**

Lemon, Orange & Ginger (Vitamin C Boost)

## **Spirits & Liqueurs**

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.

**\$9.50**



## Cocktails

### **Bloody Mary \$16.00**

Spicy tomato juice, Vodka, topped with Cracked Pepper

### **Mimosa \$16.00**

Orange juice and Veuve du Vernay

### **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

### **Tropical Snow \$18.50**

Infusion of Pina-Colada and Mango Margarita

### **Miami Vice \$18.50**

Infusion of Pina-Colada and Strawberry Daiquiri

## Non-alcoholic Cocktails

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

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