

POWERHOUSE DINNER

AVAILABLE FRIDAY, SATURDAY, SUNDAY: FROM 18:00



Separate plant-based menu available upon request

STARTERS

BREAD & DIPS (VG) Toasted & served with fresh herb marinated olives, hemp seed dukkah, spicy lime mustard paté, beetroot hummus.	15.50
TROPICAL BOUILLABAISSÉ (GF) (VG OPTION) Today's fresh fish, poached in coconut milk, ginger, lemongrass, sesame oil, chilli, cilantro, fresh lime, with rice noodles.	18.50
HAZELNET-CRUSTED GOAT CHEESE SALAD (GF) (VG) Our own semi-dried tomato, dolmades, toasted pine nuts, marinated olives, salad tendrils, aged rosemary balsamic.	17.50
PAN-FRIED SCALLOPS (GF) (VG OPTION) On a salad of witloof, avocado, mandarin, toasted fresh Canterbury walnuts, grapes, saffron honey, pear crisps, shoyu grapefruit vinaigrette.	22.50
AGED LOIN OF WILD VENISON On a char-grilled kumera tile, chocolate Drambuie jus, candied beetroot, watercress salad.	20.50
WILD HARE & THYME TERRINE Our own 6-seed crackers, crab apple jelly, wholegrain mustard aioli, salad tendrils, warm-roasted grapes.	18.50
MAINLY GREEN (GF) (VG) Delicate smooth herb paté, crisp tomato wafers, seared green bean & hazelnut salad, watercress cappuccino, salsa verde.	17.50

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGAN

See over for Mains & Desserts

POWERHOUSE is proud to use
locally grown free-range eggs, organic greens & herbs, & free-range chicken.
We champion local, Hurunui & Canterbury produce wherever possible.

POWERHOUSE CAFÉ + RESTAURANT: Food by Mary Holloway.

BRUNCH/LUNCH: From 07:30 daily.

DINNER: From 18:00 Friday, Saturday, Sunday.

RESERVATIONS: Recommended - & appreciated.

CATERING: By arrangement.

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MAINS*

ROSEMARY & GARLIC-MARINATED SALT-CRUSTED SHOULDER OF MERION LAMB (GF)	45.00
(Only by pre-order before 15:00) An iconic high-country feast! Slow-roasted for four hours in a white wine & Olive oil with mint-glazed peas & pinot noir jus.	
SWEET & STICKY SPICED PORK BELLY (GF)	38.00
Slow-cooked with star anise, ginger & five-spice, with pork crackling praline, pickled blackberries, ginger chutney, & cinnamon jus.	
FILLET OF BEEF (GF)	43.00
With crisp bacon julienne, sage leaf frites on a creamy wasabi potato mash, horse radish hollandaise & a wine jus.	
CONFIT LEG OF DUCK	42.00
Chestnut stuffing, slowly braised, served on roast onion in a cardamom & marmalade jus, with sweet tamarillo relish, & parsnip crisp.	
SALMON SCALLOP RISOTTO (GF)(V OPTION) (VG OPTION)	42.00
Spinach, dill leaf, chives, finished with sautéed scallops & a cracked-pepper parmesan crisp, topped with a crispy-skinned fillet of Akaroa salmon.	
GRILLED PORTOBELLO MUSHROOM (GF) (VG)	34.00
On a shitake & water chestnut pattie, with avocado, white miso & roast macadamia paté, candied beetroot & salad tendrils.	
CRISPY-GRILLED GOMASIO (SESAME SALT) CRUSTED TOFU (GF) (VG)	34.00
Baked nori roll filled with roast vegetables, karengo pepper, sweet chilli roast apple salad & pickled ginger dressing.	

*All Mains served with creamy gratin potatoes & seasonal vegetables.

DESSERTS

GOOSEBERRY CRÈME BRÛLÉE CONFIT	14.00
With citrus salad & mango sorbet.	
DARK CHOCOLATE MOUSSE	14.00
Espresso & Baileys shot.	
RHUBARB & RASPBERRY CROISSANT BREAD-&-BUTTER PUDDING	14.00
Served warm, vanilla-bean ice cream, rosehip coulis.	
STICKY PLUM PUDDING	14.00
With a healthy swig o' brandy, vanilla-bean ice cream, candied orange.	
LAYERED PLUM COCONUT CHEESECAKE	14.00
Hokey pokey shrapnel, elderberry syrup, dried plum, berries.	
WARMED FRESH CANTERBURY WALNUT BACLAVA	14.00
Rosewater, hemp seed ice cream, fresh fruit, candied flowers.	

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