

Hopgood's

Restaurant

Spring Menu

Served 5.30pm till 9.30pm, Monday – Saturday

FOR THE TABLE

Bread selection with marinated olives, dip & 'Frogs End' Estate extra virgin olive oil 9.50

STARTERS

Crispy duck salad with toasted sesame, soy & ginger dressing * 21.50
Citrus cured salmon with a potato rosti, avocado, radish & horseradish cream 21.50
Scampi ravioli with crispy prawns, peas, saffron & preserved lemon dressing * 21.50
Beef carpaccio with a crispy fried egg, rocket, parmesan croutons, lemon & capers 21.50
Feta cheese stuffed zucchini flower with asparagus, polenta & globe artichoke salsa 19.90
Chicken liver parfait, dry cured ham & pork rilette with chutney, cornichons & toast * 21.50

MAINS

Pan seared market fish with new potatoes, asparagus, blood orange & fennel salad 35.50
Herb roasted lamb loin with potato boulangère, spring carrots, peas & mint gremolata 36.00
Twice baked goat's cheese soufflé with golden beets, olives, walnuts & truffle honey* 33.50
Twice cooked pork belly with parmesan butter beans, spinach & bacon* 35.50
Pepper crusted beef fillet with braised beef & risotto croquette, ratatouille & salsa verde* 36.50
(Roasted at a low temperature, served medium rare)

** These dishes contain gluten products that in some cases can be excluded on request. For dairy free options, any allergies or other dietary requirements please talk to our front of house staff.*

SIDES

Hand cut chips with rosemary sea salt & parmesan 6.50
New potatoes with mint, tarragon & crème fraiche 6.50
Seasonal salad greens with radish, fennel & cabernet sauvignon dressing 6.50
Organic broccoli shoots with hazelnuts & sun dried tomato pesto 6.50

At Hopgood's we make nearly everything ourselves and aim to use as many quality local suppliers as possible. Robbie from 'The Cheese Shop' ages and supplies us with our great selection of cheese. Brightwater Gold produces beautiful, handpicked organic saffron in the Tea pot valley. Our olive oil is from 'Moutere Grove' organic olives and 'Frogs End' estate, both small producers based in Nelson. The goat's cheese we use comes from Avril, a small scale producer in Golden bay. You can find most of our great local suppliers at the Wednesday afternoon and Saturday morning farmers markets.

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DESSERTS

Warm apple & pear crumble with walnut & caramel ice cream	13.90
Lemon meringue cheesecake with blood orange and pistachios	13.90
Dark chocolate & peanut mousse with caramelised banana	13.90
Strawberry charlotte with poached rhubarb & strawberries	13.90
Selection of ice cream & sorbet	13.90
Hopgood's bitter chocolate & honey truffles	7.50

Truffles are also available to take away

CHEESES

Whitestone Windsor blue with red wine poached pear & pecans

A sweet & pungent blue from Oamaru

Karikaas vintage gouda with Spanish fig cake

A nutty sweet cheese made in Loburn, North Canterbury

Meadowcroft Farms goat's cheese with plum paste

A soft & smooth goat's cheese from Puramahoi in Golden bay

All cheeses are served with oat cakes, walnut toast and homemade crackers

Selection of one cheese 13.90, two 15.50 or three 17.50

Certain dessert dishes contain gluten products that in some cases can be excluded on request. For dairy free options, any allergies or other dietary requirements please talk to our front of house staff.

DESSERT WINES

Waimea Estate's Late Harvest Riesling 2006	9.50	32.00
Seifried's Sweet Agnes Ice Wine 2010	9.50	33.00
Brightwater Vineyard, Nelson Ice Wine 2008		33.00
Mähler-Besse 'Cordon Blanc' Sauternes 2005 (Bordeaux)		45.00
Neudorf Moutere Botrytis Chardonnay 2009		65.00
Brightwater Vineyard 'Gold' Sauvignon Blanc 2004		75.00
Château d' Yquem 1996, Sauternes (Bordeaux)		350.00

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