



CORNWALL
PARK
BISTRO



Eye Openers

To sharpen your taste as well as your appetite!

PROSECCO <i>JK14 Ombra Prosecco</i>	\$14/65
SPARKLING <i>Cloudy Bay Pelorus</i>	\$15/78
SMOOTHIES <i>Fruit – mixed berry, mango, banana, pineapple, orange juice</i> <i>Green – baby spinach, kale, banana, apple, lemon juice</i>	\$12 \$12
MOCKTAILS <i>Grapefruit & Rosemary – grapefruit juice, rosemary syrup, soda</i> <i>Mango & Mint – mango juice, lime, mint, apple kombucha</i> <i>Passionfruit & Coconut – passionfruit, lime, coconut water</i>	\$11 \$13 \$12
MIMOSA <i>Prosecco, orange juice</i>	\$14
MINI MARY <i>Vodka, horseradish, Worcestershire, tabasco, tomato juice, celery</i>	\$12
MANGO MARGARITA <i>Tequila, Cointreau, Mango juice, lemon juice</i>	\$19
APEROL SPRITZ <i>Aperol, Prosecco, soda</i>	\$17
CORNWALL BLOODY MARY <i>Vodka, tabasco, Worcestershire sauce, horseradish, celery, tomato juice</i>	\$17
ESPRESSO MARTINI <i>Vodka, Kahlua, espresso</i>	\$19
FRUIT JUICE <i>Orange, Apple, Pineapple, Grapefruit, Cranberry, Tomato</i>	\$6.5
SOFT DRINKS <i>Coke, Diet Coke, Sprite, Tonic, Soda, Coconut water</i>	\$5
KOMBUCHA <i>Passion Mango Or Lemon & Ginger</i>	\$9
BUNDABERG <i>Lemon Lime Bitters or Ginger beer</i>	\$6.5
ANTIPODES WATER <i>Still or Sparkling 500 ml / 1000 ml</i>	\$6/11



FROM THE BAKERY

SCONE <i>Date or cheese -/+ Jam & cream \$1.5</i>	\$6	CHOCOLATE BROWNIE <i>+ Kohu Rd ice cream \$5</i>	\$7
MUFFIN <i>Sweet or savoury</i>	\$6.5	BISTRO CAKE <i>+ Kohu Rd ice cream \$5</i>	\$9
PASTRIES <i>Cherry or Apricot Danish</i> <i>Pan au Raisin, Pan au Chocolate</i> <i>Plain Croissant</i> <i>Almond Croissant</i>	\$6.5 \$7	DAILY LOAF <i>Waiter will advise</i>	\$7



COFFEE & SPECIALITY DRINKS



ESPRESSO	\$4.8	SHORT MACCHIATO	\$4.5
LONG BLACK	\$4.8	AMERICANO	\$4.8
CAPPUCCINO	\$5.5/6	LATTE	\$5.5/6.3
CHAI LATTE	\$6/6.5	FLAT WHITE	\$5.5/6.3
MOCCACHINO	\$5.7/6.5	LONG MACCHIATO	\$4.8
PICCOLO	\$4.8	HOT CHOCOLATE	\$5.5/6
ICED TEA	\$6.2	ICED AMERICANO	\$5.5
ICED LATTE	\$6.2	ICED MOCHA	\$6.5/7.3

Decaf, Soy, Almond, Coconut, Oat milk available + \$0.8
Vanilla or Caramel syrup + \$0.8
All coffees served double shot

AFFOGATO **\$10/15**

Espresso, Kohu Rd vanilla bean ice cream, sable - +/- Frangelico or Baileys or Amaretto

IRISH COFFEE **\$15**

Espresso, Jameson whiskey, whipped cream, sable

BAILEYS HOT CHOCOLATE **\$15**

Baileys, Cadbury chocolate, whipped cream, sable

JAMAICAN COFFEE **\$15**

Espresso, Jamaican rum, whipped cream, sable

HARNEY & SON TEA **\$5**

English Breakfast, Earl Grey, Japanese Sencha, Orange & Passion, Paris, Chamomile, Peppermint, Raspberry, Rooibos, Citron Green



BREAKFAST

Available all day

GRANOLA

\$15

House-made toasted rolled oats, seeds, dried fruit, coconut, honey

- add fresh seasonal fruit / \$2.5

- add Greek yoghurt / \$2.5

FRENCH TOAST

\$21

Caramelised banana, thick cut streaky bacon, maple syrup

MEDITERRANEAN BRUSCHETTA

\$24

Avocado, feta, roasted vine tomato, poached egg, pesto, parmesan, toasted ciabatta

- add manuka smoked bacon / \$26

- add smoked salmon / \$27

FREE RANGE EGGS ON TOAST

\$16

Eggs [you choose], mixed leaves, parmesan, truffle oil, vegetable chutney

CROQUE MADAME

\$22

Baked croissant, champagne ham, cheese sauce, two fried eggs

EGGS BENEDICT

Potato rosti, kale, hollandaise

- Bacon / \$25

- Prosciutto / \$27

- Smoked salmon / \$27

- Vegetarian / \$23

IT'S TRADITIONAL

*to have **wine** with
breakfast - we recommend
Gewürztraminer.*

BREAKFAST

Available all day

TRUFFLE MUSHROOMS

Baby spinach, truffle cream, poached egg, parmesan, toasted ciabatta

\$25

SMOKED FISH OMELETTE

Smoked fish, tomato & cucumber salsa, red onion, lemon, capers, 8-grain toast

\$25

LAMB KIDNEYS

Mushroom, manuka smoked bacon, creme fraiche, seeded mustard, 8 grain

\$26

BISTRO BREAKFAST

Eggs [you choose], pork and fennel sausage, streaky bacon, herb roasted potatoes, creamy mushrooms, vine tomato, cassoulet beans, toasted ciabatta

\$28



SIDES

Egg x 1/2

\$3/6

Bread slice x 1/2

\$2.5/4

Manuka smoked bacon

\$6

Smoked salmon

\$7

Creamy mushrooms

\$6.5

Avocado half

\$5.5

Fresh or roast tomatoes

\$6

Pork and fennel sausage

\$6.5

Potato & herb rosti

\$4



APPETIZER & SHARING

GARLIC BREAD

Baguette, confit garlic butter, fresh herbs

\$12

MIXED OLIVES

Italian style, marinated

\$10

CHICKEN LIVER PARFAIT

Chutney, wholegrain mustard, warm ciabatta

\$23

PROSCIUTTO SALAD

Torn mozzarella, olives, heirloom tomatoes, basil, ciabatta

\$27

CALAMARI

Fried calamari, pickled cucumber, lemon, red onion, couscous, baby spinach, aioli

\$24

STICKY BBQ PORK

Sticky bbq pork belly, slaw, chilli, peanuts, sesame

\$26

BRAISED BEEF CROQUETTES [3]

Chilli mustard mayonnaise

\$22

SALMON

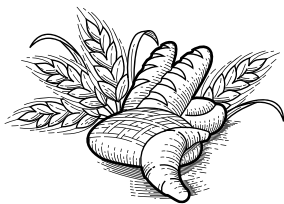
House honey smoked salmon, petite potato remoulade

\$27

CAPONATA SALAD [V, VG]

Warm caponata salad, sweet and sour zucchini, aubergine, olives, capers, tofu, basil, baby spinach

\$24



*Please inform your waiter if you are allergic to any food items.
We cannot guarantee the absence of any allergens in our dishes due to being produced in a kitchen.*

LUNCH



MARKET FISH

POA

Waiter will advise

LINGUINE [V, VG]

24

Pesto linguine, basil, potato, olive, feta, sundried tomato, spinach

ROAST CHICKEN [GF]

\$35

Half roast chicken, lemon, garlic, broccolini, slaw

DUCK & PORCINI MUSHROOM RISOTTO [GF]

\$26/34

Braised duck, porcini mushroom, truffle oil, parmesan

PRAWN & CHORIZO TAGLIATELLE

\$33

Marinated prawns, clams, chorizo, cherry tomato, lemon, garlic, chilli

ANGUS SCOTCH FILLET [GF]

\$44

250 gram scotch fillet, lyonnaise potato, baby veg, lentils, jus

ROASTED AUBERGINE [V, VG, GF]

\$27

Cumin roasted aubergine, quinoa, chickpea, coconut tzatziki, romesco, Dukka



Vegetarian and Vegan alternatives maybe available - please ask your waiter.

SIDES

POLENTA FRIES

\$14

Parmesan, truffle oil

GREEK SALAD [V, VG, GF]

\$15

Olives, vegan feta, cucumber, tomato, red onion

ICEBERG LETTUCE

\$10

Caesar dressing

SIDE of VEGETABLE

\$13

Ask your waiter

CHIPS AND AIOLI

\$10



DESSERT

For these unbelievable creations – diets be damned!

LEMON MERINGUE TART

Lemon curd, meringue, fresh berries, vanilla bean ice cream

\$15

KOHU RD ICE CREAM

Two scoops – choice of vanilla bean, berry berry, chocolate, hokey pokey, salted caramel

\$11

AFFOGATO

*Two scoops of Kohu Rd vanilla bean ice cream, Espresso, sable, Frangelico
[non-alcoholic \$10]*

\$15

PARFAIT

Vanilla mascarpone parfait, mandarin syrup

\$16

CHEESECAKE

Passionfruit cheesecake, berry coulis, coconut, mango sorbet

\$16

TART TATIN

Granny smith apple and cherry tart tatin, Kohu Rd vanilla ice cream

\$18

CHOCOLATE BROWNIE

With Kohu Rd vanilla ice cream

\$12

CHEESE BOARD

Two cheeses, chutney, crostini, crackers

\$24

IT'S TRADITIONAL

*to have **wine** with
your dessert.*

*Please see your waiter
for dessert wine
selection.*



GIFT VOUCHERS AVAILABLE

WINES BY THE GLASS

NV	Cloudy Bay Pelorus	Brut	Marlborough	15	78
NV	Cloudy Bay Pelorus Rose	Brut	Marlborough	17	85
	JK14 Ombra Prosecco	Brut	Treviso	14	65
2020	Mishas Vineyard 'The Gallery'	Gewurztraminer	Central Otago	15	70
2021	Black Cottage	Sauvignon Blanc	Marlborough	13	61
2020	Cloudy Bay	Sauvignon Blanc	Marlborough	15	75
2020	Spy Valley	Chardonnay	Marlborough	14	65
2020	Craggy Range Kidnappers	Chardonnay	Hawkes Bay	15	73
2019	JK14 Nonna Silvana	Pinot Grigio	Italy	12	58
2020	Kumeu River	Pinot Gris	Kumeu	15	69
2021	Soho Harry	Rose	Marlborough	13	60
2018	Duke of Cromwell	Pinot Noir	Central Otago	14	66
2019	Amisfield	Pinot Noir	Central Otago	19	90
2020	Te Mata Estate	Syrah	Hawkes Bay	14	65
2020	Jim Barry Cover Drive	Cabernet Sauvignon	Clare Valley	14	65

TAP BEER

Heineken	350 / 500 ml	13	16
Tiger	350 / 500 ml	14	18
Heinekn Light	350 / 500 ml	11	14
Tuatara Hazy Pale Ale	350 ml		15

BOTTLED BEER

Monteiths Original Ale - 4%	9.5
Monteiths Wayfarer Pilsner - 5%	9.5
Monteiths IPA - 5.4%	9.5
Sol - 4.5%	9.5
Heinken Zero - 0%	9
Monteiths Apple Cider	9.5

SPARKLING & CHAMPAGNE

NV	Cloudy Bay Pelorus	Brut	Marlborough	15	78
NV	Cloudy Bay Pelorus Rose	Brut	Marlborough	17	85
	JK14 Ombra Prosecco	Brut	Treviso	14	65
NV	Veuve Clicquot	Yellow Label Brut	France		155
NV	Tattinger Rose	Prestige Rose	France		175

WHITE WINE

2020	Mishas Vineyard 'The Gallery'	Gewurztraminer	Central Otago	15	70
2021	Rippon 'Jeunesse'	Riesling	Central Otago		64
2020	Millton	Chenin Blanc	Hawkes Bay		58
2019	William Fevre	Petit Chablis	France		85
2021	Millton Riverpoint	Viognier	Hawkes Bay		60
2021	Black Cottage	Sauvignon Blanc	Marlborough	13	61
2022	Nautilus	Sauvignon Blanc	Marlborough		59
2021	Pyramid Valley	Sauvignon Blanc	Marlborough		64
2020	Cloudy Bay	Sauvignon Blanc	Marlborough	15	75
2020	Spy Valley	Chardonnay	Marlborough	14	65
2020	Craggy Range Kidnappers	Chardonnay	Hawkes Bay	15	73
2020	Black Barn Barrel Fermented	Chardonnay	Hawkes Bay		78
2017	Dog Point	Chardonnay	Marlborough		85
2019	JK14 Nonna Silvana	Pinot Grigio	Italy	12	58
2017	Nevis Bluff	Pinot Gris	Central Otago		60
2020	Kumeu River	Pinot Gris	Kumeu	15	69
2019	Greywacke	Pinot Gris	Marlborough		67

ROSE

2021	Soho Harry	Rose	Marlborough	13	60
2020	Mt Beautiful	Rose	North Canterbury		60
2020	Domaine Houchart	Rose	France		68

RED WINE

2018	Duke of Cromwell	Pinot Noir	Central Otago	14	66
2018	Main Divide	Pinot Noir	Waipara		60
2020	Palliser Estate Pencarrow	Pinot Noir	Martinborough		68
2017	Nautilus Estate	Pinot Noir	Marlborough		79
2021	Two Paddocks	Pinot Noir	Central Otago		80
2019	Amisfield	Pinot Noir	Central Otago	19	90
2018	JK14 Nonno Mario	Carmenere	Italy		55
2018	Craggy Range Gimblett Gravels	Merlot	Hawkes Bay		66
2018	Guigal Cote du Rhone	Syrah Grenache	France		60
2020	Te Mata Estate	Syrah	Hawkes Bay	14	65
2019	Fromm	Syrah	Marlborough		83
2018	Yalumba Samuels Collection	Shiraz	Barossa		62
2020	Jim Barry Cover Drive	Cabernet Sauvignon	Clare Valley	14	65

DESSERT WINE

2014	Pegasus Bay Aria	Riesling	Waipara		74
2012	Forrest Botrysed - 375ml	Riesling	Marlborough		50
	Moscato D'Asti	Asti	Italy		55