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MOORINGS

RESTAURANT & EVENTS

ENTRÉE

PULL APART LOAF

Perfect accompaniment with your favourite beer out by our toasty fire!!!

Stuffed with garlic butter and cheese, served with blue cheese sauce \$18.50

SOUP OF THE DAY

Try our chefs bowl of delicious in-house made soup of the day. Accompanied with warm bread to mop up every drop \$21.00

PIZZA BREAD

Crispy base richly lathered with Napoli, cheese & thyme \$22.50

NZ GREEN LIPPED MUSSELS

Garlic, ginger, coriander finished off with white wine. Served with toasted ciabatta to soak up all the goodness of our chefs fresh herbs & roasted vegetable secret verde sauce ...So Good! \$24.50

MERINO LAMB TENDERLOINS

Seared SILERE alpine origin merino lamb tenderloins with a delicious Central Otago herb crusted coating. Resting on a blue cheese & cauliflower puree. Accompanied with the crunch of our special in-house parmesan wafers & a generous amount of our chefs own secret red wine jus. Yum! \$27.50

MAIN

CARNIVORE'S PLATTER

Slow cooked succulent braised beef cheek, chicken and ribs resting on roast vegetables, roasted herb potatoes, grilled corn. Served with gravy and mushroom sauce.

Platter for 2 - \$48.50pp

Platter for 4 - \$47.50pp

Platter for 6 or more - \$46.50pp

PRIME NZ EYE FILLET 200G

Matches perfectly with Mt Difficulty Roaring Meg Pinot Noir

Prime NZ Eye Fillet comes stacked in a magnificent succulent tower. Resting on our in-house made potato & bacon crumble patties.

Accompanied with blue cheese & cauliflower puree, seasonal mushroom, honey glazed beetroot, baby carrots and rosemary jus.

Oh la la...go on, you know you want to! \$44.50

Sauces: Mushroom, Peppercorn, Blue Cheese & Garlic Butter...\$2.50ea

PORK RIBS

Our Ribs carry the reputation of being AMAZING!!!

Don't hold back...you will not regret!

Order up a handle of Panhead Supercharger - what a match!!!!

Succulent slow cooked pork ribs smothered with smoky BBQ sauce served with salad \$39.50

*Options: Mash or Shoestring Fries

ROASTED CHICKEN MEDALLIONS

Lovingly wrapped in bacon, packed full with 3 cheese, garlic & herbs. Resting on our in-house potato and bacon golden crisp patties, accompanied with seasonal vegetables \$41.00

GOLDEN ARANCINI TRIO

A vegetarian delight!

Try our chefs super tasty creamy mushroom & sauteed spinach Arancini Balls. We have added parmesan & mozzarella for the gooey YUM factor & to take it one step further created a delicious yoghurt ranch dipping sauce.

The perfect partner in crime for this trio is our polenta, rosemary & parmesan sticks. G/F \$38.50

MOORINGS FAMOUS CRISPY CHICKEN BURGER

Have yourself a pint of Speights - Beer & Burger! Could it get any better?

Smoked cheese, lettuce, tomatoes & bacon

topped with onion rings - served with shoestring fries \$35.50

ORANGE ROUGHY

Delicately pan fried, resting on our chefs super tasty creamy mushroom & sauteed spinach Rice Rissole, packed with parmesan & mozzarella...Yum!

Accompanied with a corn salsa salad & our own Béarnaise sauce. \$39.50

STEWART ISLAND KING SALMON

Cloudy Bay 2009 Gewurztraminer - perfect wine accompaniment

Oven baked, fresh from the cool clear waters of Stewart Island...

we showcase this hero alongside our chefs

creamy mushroom & sauteed spinach Rice Rissole,

accompanied with a corn salsa and a Béarnaise sauce \$42.00

Sides

Green Garden Salad \$11.50
Steam Vegetables \$11.50
Herb Roasted Potatoes \$11.50
Seasonal Mushrooms \$11.50

DESSERTS

TODAYS CHEESECAKE

Indulge in the Moorings renowned
cheesecake...velvety smooth, mouth-watering!
You will be back for more!!!! \$18.00

DELECTABLE DONUT – Delve into crisp layers of Donut heaven!

This is not your typical donut; you will be thinking...

"How did they make this?"

I will give you a hint...

layers of golden, crisp puff you don't want to end, the crunch
of sugar coating, chocolate & caramel topping dripping to meet
the cleansing chill of sweet sorbet.

Don't second guess...just say YES! \$18.00

CRÈME BRULEE

*Smooth & creamy texture, infused with our
Chefs liquor of the moment!*

Sweet custard highlighted by its candied top. Delish! \$18.00

STRAWBERRY CUSTARD TARTS

Just the way nana made them!

Ok, firstly...YUM!

Our chef has nailed the perfect tart casing...its flaky but holds the
decadent, silky strawberry custard.

Let your spoon sweep through
vanilla ice cream whilst you snap our Tuile to savour every mouthful.
Perfect finish to a wonderful night! \$18.00

15% Surcharge applies for public holidays

Ask your wait staff for GF & V options, also advise of any food allergies



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15-23 PERRIAM PLACE
CROMWELL, NEW ZEALAND



DINNER MENU

5.30pm - 9.00pm