

The Tides

R e s t a u r a n t • B a r

SET MENU A

STARTERS

Plum Sauce And Camembert

Piping hot camembert cheese, deep fried on a black doris plum sauce

Soup of the Day

Chef's special selection of fresh seasonal produce – a taste to remember

Garlic Bread

A traditional favorite

Pork Schnitzel

Crumbed fillet of Pork – a classic with a zesty twist

Seafood Chowder

Chef's favourite, loaded with chunky seafood

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it – plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish –

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice – rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$41.90 per person inc GST

Surcharge applies on public holidays

Trailways Hotel Nelson, 66 Trafalgar Street, Nelson

Tel: 03 548 7049

23 September 2010

The Tides

R e s t a u r a n t • B a r

SET MENU B

BREAD PLATTER

Selection of hot and cold breads with hummus and olive oil

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it – plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish –

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, and drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice – rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$41.90 per person inc GST

Surcharge applies on public holidays

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23 September 2010

The Tides

R e s t a u r a n t • B a r

SET MENU C

ENTRÉE

Soup Of The Day

Chef's selection of fresh seasonal produce – a taste to remember

Seafood Chowder

Chef's favourite, loaded with chunky seafood

Plum Sauce And Camembert

Piping hot camembert cheese, deep fried on a black doris plum sauce

Shrimp And Prawn Cocktail

Fresh Ocean king prawn and shrimps with a tasty cocktail sauce

Pork Schnitzel

Crumbed fillet of Pork – a classic with a zesty twist

Caramelised Onion & Feta Tart

Caramelised Onion & Feta warmed in a savoury pastry case garnished with crispy onion rings

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it – plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish –

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice – rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$46.50 per person inc GST

Surcharge applies on public holidays

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23 September 2010

The Tides

R e s t a u r a n t • B a r

SET MENU D

MAINS

Prime Ribeye

Succulent prime ribeye served as you like it – plain, with pepper sauce or garlic butter

Glazed Ginger Chicken Breast

Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Oven Baked Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish –

Grilled, or

Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables and Indian spices, layered in filo then baked, drizzled with mild sweet chilli oil

All Meals served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

A chocolate connoisseur's choice – rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Lemon Cheesecake

A beautiful fresh lemon filling on a malt biscuit base

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Ice Cream Sundae

Back to the 50's with a choice of Chocolate, Raspberry or Caramel topping

Tea or coffee

At \$39.90 per person inc GST

Surcharge applies on public holidays

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23 September 2010

The Tides

R e s t a u r a n t • B a r

Set Menu E

BREAD PLATTER

Selection of hot and cold breads with hummus and olive oil



Main Course

Lamb Shank

Lamb shank oven roasted then braised with the chef's own special gravy

Crackled Pork Belly

Braised belly, roasted and crackled on scallop potato

Grilled Turbot

Tasty West Coast fish

All main courses will be served with potato dish of the day and vegetables



Dessert

Classic Crumble

Local apples spiced with cinnamon, sultanas and topped with an old fashioned crunchy crumble

Chocolate Mousse Mud Cake

The chocolate connoisseur's choice – rich chocolate mud cake base beneath a chocolate mousse layer, finished with chocolate ganache

Tea and coffee

At \$37.50 per person inc GST

Surcharge applies on public holidays

Trailways Hotel Nelson, 66 Trafalgar Street, Nelson

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23 September 2010

The Tides

Restaurant • Bar

Signature Dishes Set Menu J

Entree

Smoked Chicken, Cranberry and Brie Filo

Delicate filo with a balance of chicken, cranberry and brie

Vegetarian Filo

Roasted Vegetables and Indian Spices, layered in filo then baked

Greenlip Mussels

Steamed in local white wine and tomatoes, spiced with Harissa with garden greens & crusty bread

Caramelised Onion & Feta Tart

Caramelised Onion & Feta warmed in a savoury pastry case garnished with crispy onion rings

Avocado Shrimp and Prawn Cocktail

Accompanied by sliced avocado, seafood sauce and salad greens

Mains

Glazed Ginger Chicken Breast*

Poached Ginger chicken nestled on Asian noodles with a sweet and tangy sauce

Lamb Rack

Lamb rack with roasted rosemary and herb crust on pea mash with a wild currant jus

Chilli Salt Duck*

Crispy skin duck on a bean sprout salad with a salty sesame flavoured dressing

Filet Mignon

Fine fillet steak, smoky bacon, creamy mushroom sauce; with onion rings and kumara rounds

Whitebait Pattie

The Iconic West Coast dish

Panfried Salmon

Oven baked lightly smoked salmon fillet on scallop potatoes and pea mash splashed with Thai coriander and lime

Dessert

Kapiti Liquorice Fudge Ice Cream

For the liquorice fan

Sticky Toffee Pudding

Traditional favourite drizzled with crème anglaise

Hokey Pokey Chocolate Fudge Cake

A chocoholic's fantasy

Brandy Biscuit Chocolate Mousse Stack

Layered brandy biscuits, chocolate mousse and berry compote lashed with cream

Seasonal Fruits And Ice Cream

Fresh fruits on berry coulis drizzled with passionfruit sauce

Tea and Coffee

- Select **one** of **each course** for a personalised 3 course menu at \$59.50 per person inc GST
- Select **two** dishes from **each course** for a personalised 3 course menu **with choice** at \$69.50 per person inc GST

*Dishes without potato

Surcharge applies on public holidays

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23 September 2010

The Tides

Restaurant • Bar

CHILDRENS SET MENU

Available to Children 12 years and under

CHILDRENS COCKTAIL

Choice of

Coke and Raspberry, Coke, Lemonade, Diet Coke, Diet Lemonade

MAINS

Choice of

Roast of the Day

Hot Dogs and fries

Crumbed Chicken tenderloins & fries

Fish Bites and Fries

Mini BLT Sandwich
(Bacon, lettuce and tomato)

Bacon Banana French Toast

Corn Fritter and Grilled Tomato

(Any child's main only \$8.00)

Fries can be replaced with child's salad or vegetables

DESSERTS

Ice Cream Sundae

Vanilla ice cream with topping of your
Choice Raspberry, Chocolate, Caramel, Strawberry
Passionfruit

At \$10.50 per person inc GST