



LUNCH TIME

BRUNCH

Poached Eggs on Toast Served with Crispy Bacon	10.50
Creamy Mushrooms on Toast Served with Rocket and Parmesan	14.50
Eggs Benedict Toasted Muffins with Poached Eggs and Hollandaise Sauce With a choice of Ham or Smoked Salmon	15.50
Full Cooked Breakfast Sausage, Eggs, Hash Browns, Tomato, Bacon and Toast	16.50

LIGHTER BITES

Focaccia Bread with Dips	7.00
Garlic Bread	7.00
Soup of the Day	10.50
Twice Baked Cheese Soufflé Pear, Walnut, Blue Cheese and Celery Salad Walnut Vinaigrette	15.00
Tian of Crab with Avocado and Basil Carpaccio of Persimmons with Pine Nuts and Watercress	16.00
Salad of Shaved Fennel with Grilled Portobello Mushroom Cherry Tomatoes, Rocket and Pesto Dressing	15.50
Open Sandwich Choice of Salmon, Ham, Steak or Lamb Served with Pesto, Tomato, Onion, Salad and Aioli	14.50
Seared Scallops Salad Leaves with Red Onion, Avocado and Garden Herbs With Olive Oil Vinaigrette	15.50

NOT SO LIGHTER BITES

Tempura Prawns	17.50
Salad Leaves with Aromatic Herbs, Mango and Red Onion Sweet Chilli Dressing	
Steamed Green Lipped Mussels	15.50
White Wine Sauce and Focaccia Bread	
Seafood Pasta	21.50
Pasta Noodles Fish and Prawns in a White Wine Sauce	
The Ultimate Fish Pie	21.50
Classic Individual Fish Pie served with Peas and Steamed Vegetables	
Tempura Battered Fish and Chips	18.50
Lemon and Tartare Sauce	
Add a Side Salad	22.00
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Curry of the Week	25.00
Steamed Rice and Vegetables	
Selection of Tempura Vegetables	21.50
Potato Gnocchi with Asian Slaw Tomato Kasundi	
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Wild Boar and Fennel Sausages	16.50
Mashed Potatoes and Onion Gravy	
The Pear Tree's Wagyu Beef Burger	16.50
A 200 gram Burger Pattie, Pickled Beetroot, Red Onion, Lettuce, Bacon and Cheese served with Fries	
Open Sandwich	14.50
Choice of Salmon, Ham, Steak or Lamb Served with Pesto, Tomato, Onion, Salad and Aioli	
Braised Lamb Shanks	27.00
Mashed Potato with Green Beans, Carrots and Red Wine Sauce	
Curry of the Week	25.00
Choice of Chicken, Fish or Vegetables Served with Steamed Rice	
Roasted Sirloin of Beef	25.00
Served with French Fries, Onion Rings and Side Salad Red Wine Sauce	

JUNIOR MENU

Served all day – available for 13 years and under

Platter of Ham, Cheese, and Celery Sticks Dipping Sauce, Tomato and Crackers	11
Fish and Chips	11
Grilled Fish, Chicken or Steak with Rice and Vegetables	11
Grilled Fish, Chicken or Steak with Chips	11
Small Cooked Breakfast	11
Pasta Noodles with Tomato Sauce	11
Chicken Goujons with Fries	11

ASK ABOUT OUR GREAT SELECTION OF CHILDRENS DESSERTS

DESSERTS

Bread and Butter Pudding with Pears Pear Compote with Poached Pear Ice Cream	10.50
Chocolate Tart with Orange Crème Macerated Berries and Chocolate Sauce	11.50
Banana and Ginger Dumplings with Butterscotch Sauce Lemongrass and Ginger Ice Cream	10.50
Charlotte of Strawberry and Vanilla Shortbread with Strawberry Coulis	10.50
Tasting Plate of Desserts For Two People	24.00
Selection of Ice Creams and Sorbet in Miniature Cones	10.50
Selection of local Mahoe Cheeses	18.00



Dinner Menu served from 6.00pm

STARTERS

Focaccia Bread with Dips	7.00
Garlic Bread	7.00
Soup of the Day	10.50
Salad of Shaved Fennel with Grilled Portobello Mushroom Cherry Tomatoes, Rocket and Pesto Dressing	15.50
Seafood Tortellini with Pan Seared Scallops White Wine Sauce with Crisp Leek and Capers	16.50
Twice Baked Cheese Soufflé Pear, Walnut, Blue Cheese and Celery Salad Walnut Vinaigrette	15.00
Tian of Crab with Avocado and Basil Carpaccio of Persimmons with Pine Nuts and Watercress	16.00
Steamed Green Lipped Mussels White Wine Sauce and Focaccia Bread	15.50
Blue Cheese Panna Cotta with Roasted Rabbit Marinated Figs with Beetroot and Walnut Baklava	19.50
Tempura Prawns Salad Leaves with Aromatic Herbs, Mango and Red Onion Sweet Chilli Dressing	17.50

If you have any dietary requirements, allergies, or fancy something else special please let us know as we love to help, with our chefs cooking everything is fresh so it's easy to do.

MAIN COURSE

Filet of Beef	31.00
Pumpkin Puree with Braised Fennel and Local Mushrooms Red Wine Sauce	
Kawakawa Spiced Venison	30.50
Potato Dumplings with Green Beans, Baby Beetroot and Red Cabbage Sultana Jus	
Roasted Sirloin of Beef	25.00
Served with French Fries, Onion Rings and Side Salad Red Wine Sauce	
Braised Lamb Shanks	27.50
Mashed Potato with Vegetables and Red Wine Sauce	
Cumberland Sausages	16.50
Mashed Potatoes and Onion Gravy	
Trio of Pork	27.50
Braised Pork Belly, Chinese Style Marinated Filet Pan Seared Hock with Pistachio's	
Curry of the Week	25.00
Choice of Chicken, Fish or Vegetables Served with Steamed Rice	
Selection of Tempura Vegetables	21.50
Potato Gnocchi with Asian Slaw Tomato Kasundi	
The Ultimate Fish Pie	21.50
Classic Individual Fish Pie served with Peas and Steamed Vegetables	
Tempura Battered Fish and Chips	18.50
Lemon and Tartare Sauce Or With a Side Salad	22.00
Fish of the Day	28.00
Chef's daily made dish to accompany the fresh catch	



TASTING MENU

\$75 Per Person

Tian of Crab with Avocado and Basil

Carpaccio of Persimmons with Pine Nuts and Watercress

Salad of Shaved Fennel with Grilled Portobello Mushroom

Cherry Tomatoes, Rocket and Pesto Dressing

Seafood Tortellini with Pan Seared Scallops

White Wine Sauce with Crisp Leek and Capers

Sorbet

Trio of Pork

Braised Pork Belly, Chinese Style Marinated Filet

Pan Seared Hock

Tasting Plate of Desserts

*Please note that our tasting menus are designed for the enjoyment of the whole table

DESSERTS

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Banana and Ginger Dumplings with Butterscotch Sauce Lemongrass and Ginger Ice Cream	10.50
Charlotte of Strawberry and Vanilla Shortbread with Strawberry Coulis	10.50
Tasting Plate of Desserts For Two People	24.00
Selection of Ice Creams and Sorbet in Miniature Cones	10.50
Selection of local Mahoe Cheeses	18.00

PORT SHERRY & DESSERT WINE

Taylor's Fine Tawny		15.00
Warres Tawny Port		13.00
El Candado Sherry		10.00
Trinity Hill Noble Viognier		10.00
Villa Maria Noble Riesling	b43	g10.00

SPECIAL COFFEES

Made with your favourite liquor topped with freshly whipped cream	15.00
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