

*Chef de Cuisine – Matt Cook & Adrian Managh*  
*Banque Host – Oskar Zlatarevic*

***Breads***

WARM CIABATTA LOAF & Paul Holmes extra virgin olive oil  
8.5

***Starters***

FRESHLY SHUCKED CLEVEDON COAST OYSTERS  
Natural with champagne & shallot vinegar 3.50each  
Tempura with goat's cheese, wakame & ginger – 4 each  
Kilpatrick – 4 each

TORTELLINI OF GOATS CHEESE  
Crushed broad beans, prosciutto, pine nuts, sage brown butter  
19

CRISPY SQUID  
Lemon grass, turmeric, green papaya salad, fragrant herbs  
19

SALAD OF BLACK TIGER PRAWNS  
Charred corn, watermelon, cucumber & basil  
20

SPICED QUAIL  
Red rice, medjool dates, preserved lemon, honey & clove  
20

SEARED TUNA  
Tempura soft shell crab, horseradish mayo, sesame dressing  
21

SEARED COROMANDEL SCALLOPS  
Caramelised pork hock, vanilla pineapple, coconut  
21

***Mains***

CORN FED FREE RANGE CHICKEN  
Heirloom carrots, leeks, spec bacon, oyster mushrooms & scampi sauce  
36

ROAST PORK LOIN  
Croquette of pork shoulder, spiced pear, watercress, red onion jam, golden kumara puree  
36

LIGHTLY CURED AKAROA SALMON  
Soft polenta, slow roasted tomato, pickled radish, crab claw  
36

SLOW ROASTED DUCK  
Vanilla parsnip, glazed beetroots, cherry relish  
37

VENISON LOIN  
Buttercup pumpkin, red cabbage, cacao nib jus  
38

HAWKES BAY LAMB LOIN  
Fondant potato, pea puree, fennel & goats cheese  
38

**Banque Gastro Bar open 7 days**  
**GST included and service excluded / Closed on public holidays**



## ***From the Grill***

*All beef cuts are graded high quality and certified  
2009, 2010 and 2011 Hallmark of excellence award*

### **NORTH ISLAND ANGUSPURE GRASS FED PRIME STEAK – AGED 21 DAYS**

Eye Fillet 200g - 33

Eye Fillet 350g - 48

Rib Eye 500g - 62

### **CANTERBURY WAKANUI BLUE 90 DAY GRAIN FED – AGED 21 DAYS**

Sirloin 250g - 30

Scotch 250g - 32

Rump 350g - 38

### **FIRST LIGHT HAWKES BAY FULL BLOOD WAGYU – AGED 30 DAYS**

Sirloin 200g - 58

Scotch 250g - 65

**GRILL SAUCES** - Béarnaise/Forest Mushroom & Thyme/Tarragon butter/Mustard Sauce/ Green peppercorn & Cognac

**CONDIMENTS TO SHARE** -Trio of mustards, horseradish cream

## ***Side Dishes***

Baby cos, honey mustard	8.50	Green beans, hazelnut dressing	8.50
Potato & porcini gratin	9.50	Cauliflower gratin	8.50
Rocket and parmesan salad	8.50	Banque French fries	7.50

## ***Desserts***

### **SAUTERNES CUSTARD**

Vanilla poached blueberries, confit rhubarb, cassis sorbet  
15.5

### **DARK CHOCOLATE DELICE**

White chocolate & passion fruit chiboust, hazelnut dacquoise  
15.5

### **RASPBERRY CRÈME BRULEE**

Cinnamon langue de chat  
15.5

### **APPLE GOLDEN RAISIN BASTILLA**

Lemon curd, spiced honey ice cream  
15.50

### **STEAMED TREACLE FIG PUDDING**

Golden syrup ice cream & liquorice syrup  
15.50

### **FRUIT SORBET SELECTION**

12

### **TRADITIONAL CHEESE SELECTION**

Grapes, baguette, crackers  
25

## ***Functions at Banque***

If you're after some dining exclusivity, Banque has two private areas you can book for birthday parties, social gatherings, work functions and product launches or you can book the entire venue for a wedding reception.

**For bookings and information please contact us at**

**[jessica@gpk.co.nz](mailto:jessica@gpk.co.nz) or 09 522 6688**

**[www.banque.co.nz](http://www.banque.co.nz)**

