



bisque
ON BOLTON

BISQUE ON BOLTON RESTAURANT AND LOUNGE BAR

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steve morris

Stephen Morris is a chef of repute in Wellington Cuisine. Making his mark at the renowned Huka Lodge, Steve went on to twice win Chef of the Year and has since competed in international competitions at the highest level. Steve has been committed to nurturing talent through his 16 years as a part-time Cuisine Tutor at Weltec. Some of Steve's students now control top New Zealand kitchens.

This year Steve will take his extensive knowledge and aptitude for cuisine education to the masses with the launch of *Raising the Standard*— a series of online tutorials that will allow gourmet enthusiasts to learn classical techniques at home.

Dining at Steve's elegant Bisque on Bolton, you can be assured that you will be presented with exceptional, unpretentious fare. The team are committed to using quality New Zealand produce with the dining room providing perfectly matched New Zealand wine.

Steve Morris and his team welcome you to Bisque on Bolton.

bisque

A seasoned shellfish purée flavoured with white wine, cognac and fresh cream, used as the basis of a soup. The flesh of the main ingredient (crayfish, lobster, crab, etc) is used, along with the shells to make the initial purée.

During its voyage to New Zealand the Bolton Ship ran into difficulty and stopped in the Spanish Bay of Biscay. The word Bisque has been used for centuries in connection with this Spanish province.

Bisque was originally used to describe a highly spiced dish of boiled meat or game. It was not until the 17th century that crayfish became the principal ingredient of this dish, which soon after was also prepared with other types of shellfish.

We hope you enjoy Steve's adaptation of this traditional dish.

bread

European style bread roll with butter	3.50
Martinborough's gold medal "Olivo" Olive oil - Choose one oil: lemon, smoked chilli or extra virgin	7.00
Or a trio of infused oils served with a bread roll	10.00

entrees

Soup of the day	16.00
Lobster bisque with crayfish ravioli	22.00
Grilled spiced squid over chorizo risotto	19.00
Duck liver parfait served with red pepper relish & cranberry compote	19.50
Crab & prawn martini with Vermouth mayonnaise & olive wafer	24.00
Venison carpaccio with caponata, shaved parmesan, chilli oil & watercress	24.00
Fried mozzarella with tomato fondue & gazpacho dressing	21.00

One account per table please

Please advise your waiter if you have any special dietary requirements

bistro mains

Braised pork belly on potato & goat cheese pavé with pickled rhubarb	30.00
Roast Moroccan chicken topped with pinenuts, currants, Italian parsley & sheep's feta	28.00
Chickpea & spinach beignet with caramelised egg plant & red pepper sauce	26.00
Sirloin of beef served with hand cut fries & garlic or wild mushroom butter	30.00

a la carte mains

Fillet of salmon with queen scallops, cavalo nero & wasabi emulsion	38.00
Roast loin of lamb on white bean cassoulet, courgette fritters & pea puree	41.00
Grilled beef tenderloin over a smoked paprika & tomato sauce, topped with crisp fried onion rings & wild mushroom pie	41.00
Oven roast fish with ricotta & lemon ravioli, served with mussel & prawn tagine	37.00
Cardamom & honey roast breast of duck served on smoked potato galette & citrus jus	41.00

sides

French fries	6.50
Mixed green salad	7.50
Seasonal vegetables	7.50
Caesar side salad	10.50
Sautéed green beans with olive oil & shallots	7.50
Roast gourmet potatoes with garlic & rosemary	7.50

desserts

Caramel pannacotta & espresso jelly with caramelised orange salad & citrus cream	18.00
Coconut & lime crème caramel topped with a crisp pineapple wafer	18.00
Apple & ginger crumble topped with rhubarb ice cream	18.00
Mini pavlova with toasted macadamias & strawberry milkshake	18.00
Rich chocolate fudge cake with rum & raisin syrup	18.00
Hand made chocolates	3.50ea

cheeses

Trio of cheeses with dried fruit, crackers & crostini	28.00
Or a single portion from our selection	19.00
Extra portion of cheese	6.00

Parlick Sheep's Milk Cheese Made from ewe's milk, this cheese has a semi soft, crumbly texture with a tangy flavour & a touch of salt to give it a nice lingering finish. Try with a glass of Seresin Leah Pinot Noir.

Buche de Chevre A wonderful goat's milk cheese from the Loire Valley. It is sharp & tangy near the rind & gets progressively richer towards the centre. A robust red would be the best combination with this cheese.

Old Rotterdam Gouda A cow's milk cheese which has a rich walnut buttery full Flavour; a great cheese to eat with a glass of beer, such as Tuatara Helles.

Kapiti Kahurangi Blue A smooth & creamy cheese with delicate blue veining, it has a fine texture and mild savoury flavour; try with a glass of dessert wine or port.

Over the Moon Triple Cream Brie Putaruru The addition of cream provides a buttery taste, coupled with a mushroom aroma. This is one of the best tasting brie's New Zealand has produced; enjoy with a glass of Pinot Gris or Gewürz-traminer.

Maffra Aged Rinded Cheddar Victorian maffra cheddar exhibits the classic cheddar flavour, sweet and rich up front with complex after tones. The texture is moist & slightly crumbly; each cheese is ripened under cloth to allow a thin rind to form. Perfect with a glass of Instinct Cabernet Merlot.

dessert wines

	375ml	Glass
2008 Brookfields Indulgence Botrytis Sauvignon Blanc, Hawkes Bay, NZ	53.00	13.50
2007 Millton Clos Samuel Viognier Berry selection, NZ	70.00	17.50
2006 De Bortoli Noble One Semillon, Yarra Valley, Australia	88.00	

coffee and tea

Long black, short black, macchiato	4.00
Flat white, cappuccino, latte cup, mochaccino, chai latte	4.50
Hot chocolate cup	4.50
Iced coffee/chocolate	4.50
Latte bowl	5.00
Hot chocolate bowl	5.00
Extra shot, soya milk	1.00
Tea; English Breakfast, Darjeeling, Earl Grey, Camomile, Strawberry, Kiwifruit & Green Tea	4.50

liqueur coffee

Jamaican	11.50
Rum, Kahlua, espresso, sugar & cream	
Italian	11.50
Galliano, espresso, sugar & cream	
Irish	11.50
Irish Whiskey, espresso, sugar & cream	
Brandy Alexandra	11.50
Brandy, Baileys, espresso, chocolate & cream	

