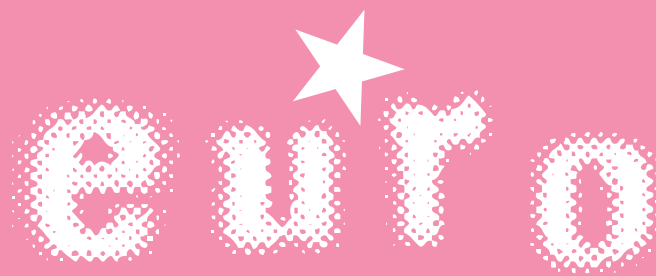


“ At lunch or dinner one should eat wisely but not too well, and talk well but not too wisely” W. Somerset Maugham



Euro Menu

Welcome to Euro.

We hope you enjoy our fare. We have endeavoured to bring you good, healthy and honest food, simple but elegant with traditional flavours, easy on the eye and on the palate.

As usual we are at your service, your special needs will be accommodated with pleasure. Good eating.

Simon Gault

Bread

Rachel Scott ciabatta w Saporoso, mushroom truffle cheese & Santagata extra virgin olive oil	8.50
Canned duet of warm nuts & olives	9.00

TO BEGIN

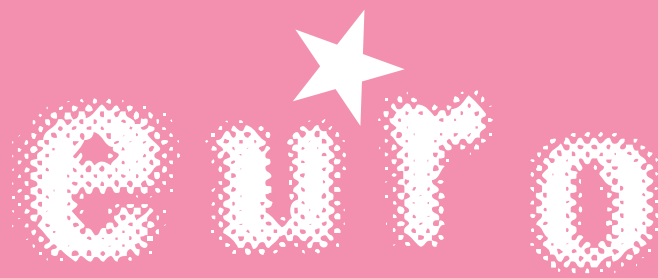
Oysters , (pending availability) daily market selection served w raspberry saba, balsamic jelly, Tabasco & prelibato	P.O.A
Sage smoked tuna tartare w carpaccio of scampi, clear tomato & pickled rhubarb	28.00
Selection of Spanish meats & Parma prosciutto w spicy cured manchego & condiments	28.00
King prawn sushi w sashimi Euro style & gazpacho sorbet	26.50
Caesar salad w classic Euro dressing, croutons & anchovy	21.00
Tomato salad w buffalo mozzarella, Saporoso & basil	24.50
Diver scallops w beans, mushrooms, pea shoots & Serrano ham	25.50
Grilled ciabatta w white Spanish boquerones, yellow tomato & caviar salad	23.50
Three cheese Tomino ravioli w walnut, olive & caper	22.50
Sweet corn & Spanish chorizo chowder	23.00
Duck consommé w forest mushrooms & spicy bell pepper noodle	23.00

Euro Classic First Course

Calamari prosciutto wrap w garlic, date, lemon, extra virgin olive oil & arugula	22.00
Peking duck w Chinese pancakes, orange chipotle slaw, cashew dukha & hoisin	26.00
S.G's crab & prawn in jalapeño crème fraiche sauce topped w tuna wafers	26.00

Continued overleaf

At Euro we encourage gratuities for very good service. One account per table please. Sorry, we do not accept cheques. No surcharge on public holidays.



MAIN EVENT

Akaroa salmon crusted in toasted pecans w saffron cauliflower purée & preserved lemon nage	39.00
Wood baked Sword fish w raisins, capers, parsley, tomato, stuffed olive & extra virgin olive oil	38.00
Catch of the day on wood roasted vegetables w miso ginger sauce & caviar	39.00
Skate schnitzel w puy lentils, caper & spicy chestnut butter	36.00
Pork belly w mushroom pudding, onion & apple saba confit & green apple mustard	40.00
Grass fed lamb rump on goats cheese potato cake w fried artichoke, mint & white balsamic sauce	40.00
Angus Pure eye fillet w lardo, béarnaise & truffle mushroom potato balls	42.00
Euro pie of the day	P.O.A
Bone out rib eye w grilled King prawn & brandy cajun sauce	<i>grain fed 150 days</i> 75.00
Euro Black Angus burger w provolone cheese, prosciutto mayo & condiments	34.00

Main Euro Classic

Tuna steak on buffalo mozzarella w tomato & bell pepper salsa	36.00
Rotisserie chicken w Simon Gault's famous rub, slowly cooked on the rotisserie, served on mash w peanut slaw	34.00
Long Island duck w citrus sauce, golden raisin couscous & chive pink peppercorn brioche butter	39.00

Sides

Orange glazed baby carrots	7.50
Mushroom ragout	9.00
Vegetables of the day	7.00
Garlic French fries	5.00
Butterball potatoes w chorizo	9.00
Potato mash	6.50
Truffle mashed potato	8.50
Wasabi mash	7.50
Black truffle French fries	5.50
Steak fries	5.00

Side salads

Beetroot, iceberg lettuce, tomino cheese, dates & peaches	8.00
Romaine lettuce w crispy Serrano ham, tomato & buttermilk blue cheese dressing	8.50
Rocket, manchego, pear, Santagata extra virgin olive oil & Saporoso balsamic	7.50
Iceberg salad w heart of palm, avocado, semi dried tomato, candied walnuts & house dressing	7.50

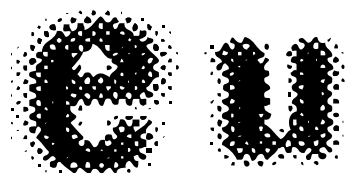
Traditional Style Pizza

At Euro we use only Casearia San Paolo Buffalo Mozzarella & Sicilian tomatoes for our sauce

Margarita tomato w basil & mozzarella	23.00
Porcini mushrooms w mozzarella, prosciutto, rocket & Parmigiano-Reggiano	26.00
Parma prosciutto meat balls w mozzarella & green tomato	26.00
Salami selection w forest mushrooms & mozzarella	26.00

Pizza extras

Parma prosciutto	6.00	Spicy salami	6.00
Buffalo mozzarella	5.00	Olive pesto	2.00
Parmigiano Reggiano	5.00	Olives	3.00
White or Black Alba truffle oil	5.00	Tomato pesto	2.00
Rotisserie chicken	4.00	Pantelleria capers	3.00



DESSERTS

16.50

Yoghurt log w pickled rhubarb & black currant toffee

Cinnamon apple w pineapple marshmallow, crumble & caramel sauce

Simon Gault ice cream Sundae, fig & manuka honey, mango & decadent chocolate

Rhubarb sorbet w orange confit & black currant coconut arancini

Spoons of 2012, mascarpone ice cream w feijoa jelly, organic yoghurt & gorgonzola honey egg, berry fizz & honey sphere w lychee air

Warm chocolate pudding w white chocolate & raspberry ice cream

Crêpes bathed in Grand Marnier sauce w berries & yoghurt

Cheese

Single cheese

17.50

Crowd of cheese

28.50

Meredith marinated goats cheese - Winner of many awards. Soft textured cubes of goats cheese drenched in garlic infused extra virgin olive oil, spices & fresh herbs.

Smoked provolone - a southern Italian cows milk cheese which has a firm texture & a mild smoky flavour.

Taleggio - hailing from Italy's Lombardy region this rich (48% fat) semi soft cheese is made from whole cows milk.

Queson tetilla - the name tetilla (Spanish for small breast) describes the shape of the cheese, a sort of cone topped by a nipple. The milk used comes from the "rubia gallega" cow breed. The cheese has an inedible thin, pale yellow wax rind w no mould on it. Inside, the cheese is ivory-white w just a few holes. It is creamy & mild tasting, almost sweet.

Triple cream - A soft, luscious white mould cheese. When matured it develops a rich milky melting taste w a buttery flowing centre.

Queso Afuega'l pitu - The cheese is made from cow's milk from cows milked in the afternoon or evening & is shaped like a pumpkin. The cheese is normally white & it also comes in soft & semi-hard varieties depending on the duration of curation.

Walnut Tomino - Tomino is a traditional style of fresh, soft cow's milk cheeses from the Piedmont region of northwestern Italy. The tomino is so named for its small size. These tomini are completely rindless. Their young age & creamy milk, along w the oil treatment, makes them ideal for spreading.

Gorgonzola dolce - Sweeter than Piccante & made from the milk from the evening before & the milk from the morning - half & half - & so the cheese is partly creamy & partly firm w a slight pungent flavour.

Manchego - Spain's most famous cheese slightly salty but not too strong. It is creamy w a slight piquancy, & w the characteristic aftertaste of sheep's milk.

Meredith chevre - Fresh chevre w vine ash & white mould, typical of Loire valley styles.

Queso Valdeon - Aged 3mths. In Castilla y Leon, On the northern coast of Spain, in the Picos de Europa Mountains, cows & goats contribute to the production of this rustic Blue Cheese w an assertive, peppery lingering flavour. The curds are dry salted & wrapped in either oak or sycamore leaves, then ripened for at least 2mths in limestone caves where the rampant blue veining flourishes. The result is an assertive yet not overpowering, buttery, blue cheese. This one cries for Gonzalez Byass Elegante Cream Sweet sherry.

Sunday lunch at Euro

65.00

Experience the essence of Simon Gault's cuisine w the multi-six course tasting menu.

eurowine

DESSERT WINES

	Glass	Bottle
Allan Scott 'Late Harvest' Sauvignon Blanc – Marlborough – 2008	12.00	59.00
Trinity Hill Noble Viognier – Hawke's Bay – 2008	15.00	69.00
Tempus Two Pewter Botrytis Semillon 250ml – Barossa – 2005		70.00
Te Whare Ra Noble Riesling – Marlborough – 2007	18.00	80.00
Cloudy Bay Late Harvest Riesling – Marlborough – 2005		80.00
Paul Jaboulet Muscat de Beaumes De Venise – Rhone Valley – 2007		90.00
De Bortoli 'Noble One' Semillon – Riverina – 2006		95.00
Johanneshof Cellars Late Harvest Riesling – Marlborough – 2007		97.00
Alpha Domus 'AD' Noble Semillon – Hawke's Bay – 2005		105.00
Laurent-Perrier Demi-Sec Champagne – Tours-sur-Marne – NV		110.00
Château Rieussec 750ml – Sauternes – 2005	20.00	200.00

PORT

Sandemans 'Founders Reserve' – Portugal	10.00	77.00
Warres 'Kings' Tawny – Portugal – NV	14.00	108.00
Warres 'Otima' 10 Year Old – Portugal – NV	14.00	115.00
Taylors 20 Year Old – Portugal	27.00	260.00

Special coffees • liqueurs / digestives

please ask your waiter for details

Autographed copies of Simon Gault's cook book

Nourish - *limited edition hard cover*

65.00