

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



SUMMER GRILL

To Begin

Oysters <i>(pending availability)</i> Daily market selection of Clevedon, Tio Point, Cloudy Bay, Bluff, Southern Glory, Coromandel or Nelson oysters served natural w Prelibato	1/2 doz POA 1 doz POA
Watermelon carpaccio , Alaskan Red King crab w pickled rhubarb & wild rocket	23.50
Selection of Spanish meats w parma prosciutto & condiments	29.50
Alaskan Red King crab sushi w sashimi Euro style & gazpacho sorbet	24.00
Sage smoked tuna tartare w carpaccio of scampi & clear tomato	28.00
Caesar salad w classic Euro dressing, croutons & anchovy	21.00
Tomato salad w buffalo mozzarella, saporosa & basil	24.00
Calamari salad w rocket, garlic, date, citrus & extra virgin olive oil	21.50
Diver scallops w beans, mushrooms, pea shoots & Serrano ham	24.50

Main Event

Akaroa salmon w forest mushroom couscous & sweet corn nage	38.00
Euro Black Angus burger w provolone cheese, prosciutto mayo & condiments	36.00
Tuna steak on mozzarella w tomato & bell pepper salsa	36.00
Angus Pure eye fillet w béarnaise & mushroom potato balls	42.00
Sword fish w capers, parsley, lemon & extra virgin olive oil	36.00
Catch of the day on miso ginger beurre blanc	38.00
Sea platter w prawns, Alaskan Red King crab legs, Clevedon Coast oysters, Nelson clams, smoked mussels & smoked eel	79.50
Rotisserie chicken w Simon Gault's famous rub, slowly cooked on the rotisserie, served on mash w peanut slaw	34.00
Rotisserie free range pork loin w rosemary potatoes & truffle jus	38.00

Sides

Rocket, manchego, pear, Santagata extra virgin olive oil & saporoso balsamic	7.50
Iceberg slice w semi dried tomatoes, walnuts, blue cheese & honey mustard dressing	7.50
Romaine lettuce, avocado, watermelon, red pepper, carrot & ginger sesame vinaigrette	8.00
Butter lettuce, pine nuts & green olives w garlic mustard dressing	7.50
Beetroot & Tomino salad w air dried Wagyu & walnut dressing	9.00
Vegetables of the day	7.50
Rosemary potatoes	7.50

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.



TEXTURAS DESSERTS

16.50

Warm chocolate pudding w chocolate prune & cinnamon balsamic ice cream

Macaroon w salted caramel ice cream on pineapple

Caramel energy bar - crunchy nut cereals, coconut marshmallow, fig & manuka honey ice cream

Frozen yoghurt fizz w bubbling berry soup *won a Gold medal at the 2009 National Culinary competitions*

Mango crème brûlée w honey meringue & Kensington mango ice cream on crisp passion fruit

Spoons of 2011 - feijoa & lime sorbet w pineapple jelly, organic yoghurt & gorgonzola honey egg, guava fizz tablet w honey sphere & lychee tea w lemon air

Simon Gault ice creams - raspberry white chocolate, Baileys chocolate chip & Tahitian vanilla w vanilla sugar bubbles

Warm cocoa jar w apricot jam & sweet goat yoghurt

Cheese

Single cheese

17.50

Crowd of cheese

28.50

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

Milawa camembert - a velvety white mould made in the Normandy style. Develops a mushroomy aroma & a mild salty flavor. When ripe its texture is oozing w a creamy golden interior

Queso 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

Milawa brie - a soft, luscious white mould cheese. When matured develops a rich milky melting taste w a buttery flowing centre

Queso Afuega'l Pitu del Aramo - a cheese w an orange coloured rind. The taste is creamy & tending toward acidic w a very peculiar fresh mushroom aroma & spreadable texture

Walnut Tomino - a soft cows milk cheese w a west & slightly bitter taste. Seasoned w walnut & preserved in oil

Milawa King River Gold - a specialty washed rind cheese developed at Milawa Cheese Company. A small round cheese w a soft, smooth texture & a subtle taste

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

Milawa Ceridwen - a fresh chevre w vine ash & white mould, typical of Loire valley styles

Queso Valdeon - aged 3 months, & cured in limestone caves in the Picos de Europa Mountains, cows & goats milk contribute to the production of this rustic blue cheese w an assertive, peppery, lingering flavor

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 – 2008 – Marlborough	12.00	59.00
Trinity Hill Noble Viognier – 2007 – Hawke's Bay	15.00	69.00
Tempus Two Pewter Botrytis – 2005 – Barossa		70.00
Te Whare Ra Noble Riesling – 2007 – Marlborough	18.00	80.00
Cloudy Bay Late Harvest Riesling – 2004 – Marlborough		80.00
Paul Jaboulet Muscat de Beaumes de Venise – 2007 – Rhone Valley		90.00
De Bortoli 'Noble One' Semillon – 2006 – Riverina		95.00
Alpha Domus 'AD' Noble Semillon – 2005 – Hawke's Bay		105.00
Laurent-Perrier Demi-Sec – NV – Tours-sur-Marne		110.00
Chateau Rieussec – 2005 – Sauternes, France	30.00	149.00

PORT

Sandemans 'Founders Reserve' – Portugal – NV	10.00	77.00
Warre's 'Otima' 10 Year Old – Portugal – NV	14.00	115.00
Barros 10 Year Old Tawny – Portugal – NV	12.00	91.00
Warre's 'Kings' Tawny – Portugal – NV	14.00	108.00
Taylors 20 Year Old – Portugal – NV	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