

smorrebrod menu winter 2014

Smorrebrod

(Open Faced Sandwiches)

All served with salad of house greens.
Substitute any prepared salad or small soup
\$1.99

Smoked Pork Loin \$9
green apple butter, crispy shallots,
rosemary, cape gooseberry

Baby Shrimp \$10
lemon aioli, duck egg, dill, pea shoots

Beetroot Rosti \$9
beet and carrot cake, roast garlic
aioli, pear and ginger compote

Duck Egg & Matjes Herring \$9
smoked paprika mayo, boiled new potato,
assorted sprouts

Roast Beef \$9
grain mustard mayo, horseradish, red
pepper, gherkin

Smoked Salmon \$12
fresh cheese, lemon zest, salmon roe,
quail egg, capers, dill

Smoked Chicken Salad \$10
celery root, dried apple, candied walnut,
cranberry

Fried Buttermilk Chicken \$8
smoked bacon, tarragon mayo, candy cane
beet, tomato and sweet pepper relish

Three Cheese \$9
Oka, jarlsberg, Havarti
lingonberry jam, strawberry, ground
cherry, crispy shallot

Prepared Salads

Celery Root Slaw

celeriac, carrot, shallot, garlic, lemon, parsley, lemon, mustard, white wine vinegar, sunflower oil

Wheatberry

cauliflower, currants, curry, maple syrup, yoghurt, mayonnaise

Baby Cucumber

Red radish, sweet onion, grain mustard, dill, shallot and garlic vinaigrette

Red Beet and Rice

wehani rice, red beet, dried cherry, red onion, honey, sherry vinaigrette

Carrot Ribbons

paprika, cumin, garlic, coriander, shallots, parsley, white wine vinegar, sunflower oil

Roast Root Vegetables

parsnip, celeryroot, rutabaga, red onion, carrot, red and gold beet, fresh herbs, sunflower oil

Potato Salad

duck egg, pickles, sweet pepper, mustard, parsley, white wine vinegar, mayonnaise

Gold Beet and Barley

golden raisins, roast garlic, orange juice, ginger juice, fresh herbs

Roast Parsnip and Walnuts

sundried cranberries, toasted walnuts, chives, parsley, walnut vinaigrette