



the menu

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brunch

Sourdough toast with house made preserves	5
Organic granola, with blueberries, apricots, toasted coconut, and yoghurt	9
Portobello mushrooms on toast, with aged balsamic vinegar and parmesan	12
Buttermilk crepes with black doris plums, baked rhubarb, and citrus yoghurt	14
Sweetcorn fritters with avocado, tomato relish, smoked bacon and fresh chilli	17
Scrambled free-range eggs with hot smoked salmon, rocket and toasted sourdough	17
Poached free-range eggs on potato rosti, with spinach, bacon, and hollandaise sauce	17
Orecchiette with seared scallops, dried chilli, broccoli and parmesan	17
Gremolata crumbed lambs brains with capers, lemon and watercress	16
Croque Madame - sourdough toast with swiss gruyere, smoked ham and soft poached free-range egg	16
French toast with smoked fish, horseradish, shallots and watercress	17
Sirloin steak with caper and lemon butter, onion rings and hand cut chips	22
Lamb rack with Israeli cous cous, braised eggplant and harissa	25
sides	
Hash browns	5
Hand cut chips with aioli	6
Harrington's sausages with plum sauce	5
Pork belly and black pudding hash	7
Roast tomatoes with balsamic and organic feta	7



breakfast

Larder sourdough or ciabatta with homemade preserves	5
Granola with apricot, fresh blueberries, yoghurt and toasted coconut	9
Sardines on toast with chilli sauce, rocket and lemon	9
Sourdough toast with avocado, vine ripened tomato, and bacon	12
Buttermilk crepes with yoghurt, blackberries and rhubarb	12
Portobello mushrooms with thick cut toast, aged balsamic, and parmesan	12
Omelette of pepperoni sausage, potato and gruyere cheese	14
Poached eggs with smoked bacon and roast tomato	14
Scrambled eggs with rocket, herbs, leg ham and Larder sourdough	15
Baked eggs with bacon, spinach and sage	15
Hash browns	5
Harrington's sausages with plum sauce	5
Roast tomatoes with balsamic and organic feta	7
Sautéed spinach with lemon	6



lunch

Pea soup with prawns and black pepper oil	15
Salad of Hawkes Bay venison, roast figs, hazelnuts, endive and pear	16
Lambs kidneys with roast shallots, pancetta and Dijon mustard	16
Twice cooked goats' cheese and gruyere soufflé with truffle oil	17
Pappardelle with lamb and mint meatballs, tomato and parmesan	17
Orecchiette with broccoli, dried chilli, lemon and anchovies	17
Spiced calamari with black runner beans, wild fennel and radish	18
Risotto of chorizo, portobello mushrooms and spinach	18
Seared calves liver with red cabbage, potato gratin and wild bacon	20
Sirloin steak (250gms) with lemon and caper butter, hand cut fries and onion rings	22
Groper fillet with harissa, Israeli cous cous and herb salad	24

sides

Green beans with lemon and toasted almonds	6
Salad of gorgonzola, shaved apple, walnuts and salad leaves	8
Hand cut fries with aioli	6



dinner

entrées

Warm salad of peppered venison, spiced pear and roast beetroot	18
Twice cooked gruyere and goats' cheese soufflé with white truffle oil	17
Chicken liver parfait with roast figs, pinot noir jelly and toasted brioche	18
Spiced calamari with chorizo sausage, rocket and wild fennel	18
Gremolata crumbed lambs brains with capers, lemon and watercress	17

mains

Snapper with prawns, seared scallops, beluga lentils and crayfish sauce	35
Angus beef fillet with Serrano ham, potato gratin, spinach and red wine sauce (Served with De Sousa Ethical Foie Gras \$15 Supplement)	34
Roast lamb rack with braised shank, eggplant puree, cous cous and harissa	32
Pork belly with crumbed black pudding, apple calvados puree, and pepper caramel	28
Duck confit with portobello mushrooms, sarladaise potato and smoked duck breast salad	34

sides

Steamed beans with lemon and almonds	7
Salad of gorgonzola, apple, fennel and walnuts	9
Hand cut fries with aioli	6
Potato purée	6
Potato purée with truffle	9



desserts

Liquorice, pernod and pineapple bombe alaska	13
Vahlrona chocolate fondant with mandarins and cointreau anglaise	13
Vanilla crème brûlée with macerated feijoas and lemon thyme ice cream	13
Neudorf pecorino with slow cooked quince, walnuts and lavosh	13

dessert wine

The Crater Rim Late Harvest Pinot Gris 2008 Waipara	9	36
Lake Hayes Noble Riesling, Sauvignon Blanc 2007 Central Otago		48
Konrad Noble Riesling / Sauvignon Blanc 2008 Marlborough		45
Trinity Hill Gimblett Gravels Noble Viognier 2008 Hawkes Bay	14	66
Leonardo Vin Santo 2002 Tuscany	14	

port / muscat / cognac / armagnac

Quinta Dela Rosa Tawny Port Portugal	12
Campbells Rutherglen Muscat Victoria	12
Remy Martin VSOP Fine Champagne Cognac Cognac	13
Bas Armagnac Delord V.S.O.P. Armagnac	13



wine list

sparkling

	G	B
Louis Roederer Brut Premier 375ml Champagne		90
Ayala Brut Majeur NV Champagne		105
Bollinger Special Cuvée Brut NV Champagne		178
Laurent-Perrier Cuvée Rosé Brut NV Champagne		298
Spy Valley Echelon Brut 2008 Marlborough	13	52
No 1 Family Estate Number 8 Cuvée Marlborough		57
Highfield Elstree Cuvée Brut 2006 Marlborough		62

white

Olssens Gewürztraminer 2008 Central Otago		48
Da Vinci Pinot Grigio 2008 Tuscany		39
Starborough Pinot Gris 2010 Marlborough	10	41
Akarua Pinot Gris 2009 Central Otago	13	49
Domaines Schlumberger Les Princes Abbes Pinot Gris 2008 Alsace		63
Mount Edward Pinot Blanc 2010 Central Otago		44
Forrest The 'Doctors' Riesling 2010 Marlborough	11	43
Vynfields Classic Riesling 2009 Martinborough		56
Greystone Dry Riesling 2009 Waipara		48
Borthwick Chardonnay 2009 Gladstone	11	44
TW Black Label Chardonnay 2009 Gisborne		53
Seresin Estate Chardonnay 2008 Marlborough		59
Escarpment Chardonnay 2009 Martinborough		65
Eradus Sauvignon Blanc 2010 Marlborough		43
Domain Road Sauvignon Blanc 2009 Central Otago	10	42
Man O War Sauvignon Blanc 2010 Waiheke Island		48
Dog Point Section 94 2010 Marlborough		68
Churton Sauvignon Blanc 2008 Marlborough		48
Pegasus Bay Sauvignon / Semillon 2008 Waipara		57
Spade Oak Viognier 2009 Gisborne		65



wine list

	G	B
red		
The Cabbage Tree Vineyard Merlot Martinborough	9	36
Logan Apple Tree Flat Merlot 2009 New South Wales		32
Unison Reserve Merlot 2008 Hawkes Bay		54
Te Awa Boundary Merlot, Cab Sauvignon, Franc 2006 Hawkes Bay		72
Alluviale Merlot, Cab Sauvignon, Franc 2008 Hawkes Bay		56
Hollick Cabernet Sauvignon 2008 Coonawarra		63
The Edge Pinot Noir 2009 Martinborough	12	47
Porter's Estate Pinot Noir 2009 Martinborough		66
Wild Rock 'Cupids Arrow' Pinot Noir 2008 Central Otago	13	49
Amisfield Pinot Noir 2009 Central Otago		81
Felton Road Pinot Noir 2009 Central Otago		99
Terrace Edge Syrah 2008 Waipara	13	49
Whitebox Shiraz Viognier 2005 Victoria		51
Coriole Redstone Shiraz 2007 McLaren Vale		46
Mojo Shiraz 2009 Barossa Valley		40
Trinity Hill 'The Trinity' 2008 Hawkes Bay		53
Toscolo Chianti Classico Sangiovese DOCG 2006 Tuscany		67
Heron's Flight Sangiovese 2005 Matakana		86
rosé		
Jules Taylor Rosé 2010 Gisborne		45
dessert wine		
The Crater Rim Late Harvest Pinot Gris 2008 Waipara	9	36
Lake Hayes Wines Noble Riesling, Sav/Blanc 2007 Central Otago		48
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Leonardo Vin Santo 2002 Tuscany	14	
muscat / port / cognac / armagnac		
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