



PUNGA COVE
Your Sanctuary in the Sounds

Punga Fern Restaurant Dinner Menu

ENTREES

Home-style soup made with fresh local produce served with
homemade bread & butter medallion \$15

Punga Cove seafood chowder, filled with Marlborough's finest fresh fish
with a hint of Asian spices, finished with cream & a splash of Galliano \$15

Red onion and blue vein cheese tart served with a black grape
port reduction and wilted spinach \$15
(Vegetarian and Gluten Free)

Seared venison dressed on black pudding and grated beetroot chutney
and served with a juniper berry jus \$15

Fresh Marlborough mussels, steamed with garlic and white wine,
finished with truffle flavoured cream \$16/Main \$32

MAINS

Fillet of Angus Beef served with a garlic, green peppercorn and bacon jus
Dauphinois potatoes, roasted parsnip & baby spinach \$42

Marlborough salmon fillet, slow grilled, served on a Thai rice cake
with courgette ribbons, tiger prawns & a Ponzu dressing \$38

Rack of New Zealand lamb roasted with fresh herbs, served with crushed
kumara, sautéed cannellini beans & vegetable ragout \$41

Poached galantine of chicken filled with garlic & herb butter served
with spring vegetables & chardonnay sauce \$38

Green lentil cutlets served with roasted seasonal vegetables & verjuice
(This dish is ideal for vegetarian & gluten free diets) \$32

SIDE DISHES

sautéed Fresh Mushrooms \$7

Mixed leaf salad \$6

Flame cooked seasonal vegetables \$7

DESSERT

Fresh seasonal fruit platter with a butterscotch shooter \$14

Traditional crème brule with pistachio served with tulle biscuits \$15

Dark chocolate and chili pudding, served warm with a crème Anglaise
& vanilla bean ice cream \$15

Fresh pear iced mousse with blackberry foam,
honeycomb & cider sorbet \$16

Double baked apple tart tatin served with
feijoa ice-cream & raspberry coulis \$16

Cheese board, with port wine cheddar, brie & a full bodied blue
served with biscuits and quince jam \$18

Your hosts: Bev & Ralph Faulkner

Private Bag 408, Picton 7250, Marlborough Sounds, New Zealand

P: +64 3 579 8561 F: +64 3 579 8080 E: enquiries@pungacove.co.nz www.pungacove.co.nz