

# deliciosa tapas & wine room

At Deliciosa the focus is on fun, flavour, family and flourish. Tapas is a style of eating – a long, slow, grazing process of smaller really tasty plates for everyone to share. Some plates take longer to prepare than others & will not necessarily arrive at the same time.

## tapas

<b>marinated green olives</b>	<b>5,5</b>
<b>rosemary &amp; sea salted almonds</b>	<b>5,5</b>
<b>“boquerones” – marinated white spanish anchovies</b>	<b>6,5</b>
<b>chicken liver parfait w wafers</b>	<b>7,5</b>
<b>drake &amp; grape' duck tenderloin wrapped grapes</b>	<b>7,5</b>
<i>4 duck wrapped grapes pan seared w a pomegranate balsamic mist</i>	
<b>cabra caliente - warm goats cheese salad</b>	<b>10,5</b>
<b>fried green tomatoes w smoked tomato &amp; olive pesto</b>	<b>10,5</b>
<b>chilli &amp; garlic prawns</b>	<b>10,5</b>
<b>mussel &amp; zucchini fritters w mango chilli salsa</b>	<b>11,5</b>
<b>melon &amp; prosciutto</b>	<b>11,5</b>
<i>succulent melon balls w prosciutto</i>	
<b>salt &amp; pepper squid</b>	<b>12,5</b>
<i>finished w an orange chilli &amp; parsley sprinkle, aioli &amp; lemon wedges (gluten free)</i>	
<b>halloumi &amp; watermelon</b>	<b>12,5</b>
<i>on a bed of organic mesclun w village press lime infused olive oil</i>	
<b>chorizo &amp; bocconcini risotto balls w aioli</b>	<b>13,5</b>
<b>mezze plate (v)</b>	<b>13,5</b>
<i>a selection of housemade dips w a warm olive &amp; feta mix &amp; cumin flatbread</i>	
<b>mushrooms, rocket &amp; pecorino (v)</b>	<b>13,5</b>
<i>te mata mushrooms sautéed &amp; served on Haralds sourdough w rocket &amp; grana padano</i>	
<b>tomato bruschetta</b>	<b>13,5</b>
<i>crushed tomatoes, basil &amp; garlic w bocconcini on crostini</i>	
<b>hummus w moroccan spiced lamb &amp; pine nuts w cumin flatbread</b>	<b>13,5</b>
<b>walnut encrusted chicken waldorf</b>	<b>14,5</b>
<i>a seared chicken fillet, on an organic green salad w apples &amp; celery</i>	
<b>crispy pork belly w pomegranate jus</b>	<b>14,5</b>
<i>on a fresh apple &amp; fennel salad (gluten free)</i>	
<b>french rack of lamb crusted w orange &amp; hazelnuts w a pistachio salsa</b>	<b>14,5</b>
<i>a cut, half a rack of lamb (3 bones), served medium rare on kumura mash</i>	
<b>figs w blue cheese &amp; prosciutto</b>	<b>14,5</b>
<i>cabernet drizzled figs, prosciutto &amp; whitestone windsor blue w sourdough crostini</i>	
<b>crispy duck breast</b>	<b>16,5</b>
<i>whole duck breast dressed w a spicy blueberry sauce (gluten free)</i>	
<b>the deliciosa rustic charcuterie &amp; antipasto plate</b>	<b>18,5</b>
<i>selection of cured meats &amp; artisan salami w manuka smoked s/dried tomatoes, artichokes, olives, cornichons, chargrilled capsicum &amp; breads</i>	
<b>extras</b>	
<b>cumin flatbread, served hot w a white bean &amp; garlic dip</b>	<b>5,5</b>
<b>Haralds artisan bread plate w roasted garlic &amp; VP olive oil</b>	<b>5,5</b>
<b>paprika salted french fries</b>	<b>5,5</b>

# assiette (platters) to share...

## deliciosa grande (serves 4-6)

58,0

not for the faint hearted! a selection of cheeses & charcuterie meats & artisan salami w rosemary & apple jelly, balsamic onion jam, pistachios, sun-dried tomatoes, cabernet drizzle figs, chicken liver parfait, marinated artichokes, green olives, seasonal fruits, breads, wafers, crostini & mesclun w village press olive oil

## deliciosa aotearoa (serves 2-4)

38,0

the best new zealand has to offer - a selection of kaimai camembert, meyer vintage gouda, whitestone windsor blue, totara tasty & chicken liver parfait served w wafers, rosemary & apple jelly, balsamic onion jam, seasonal fruits & breads

### Cheeses

*One cheese for \$10.50, a selection of two for \$20.00 or three for \$29.50*

camembert rustique AOC (fr)  
bleu d'auvergne AOC (fr)  
crottin pasdeloup chevre (fr goats)  
whitestone windsor blue (nz)  
kaimai double cream camembert (nz)  
meyer vintage gouda (nz)  
whitestone totara tasty (nz)

### Dessert Plates

*each dessert plate comes with a taste of the temptations listed, they are designed to satisfy per person*

#### **una selección (1st) - \$11.50**

chocolate & hazelnut tart  
white chocolate, brandy & espresso cream  
chocolate gelato

#### **selección de dos (2nd) - \$11.50**

crème brulee  
citrus tart  
apricot compote & vanilla bean gelato

#### **selección de tres (3rd) - \$11.50**

strawberry cheesecake  
strawberry champagne cups  
wildberry sorbet

#### **trio of ice creams & sorbets - \$9.50**