



# PRESERVED BREAKFAST

10AM-12PM

Free range, house crafted breakfasts. All our bacon & sausages are made on site using 100% free range Canterbury raised pork.

**Smoked eggs on toast** **\$12**

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*Soft scrambled, free range eggs, infused with pohutakawa smoke*

**The preserved plate** **\$21**

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*House cured bacon & chorizo. Roasted tomato, buttery mushroom, house sauerkraut  
2 free range eggs your way*

**Bacon & Eggs** **\$16**

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*Preserved bacon, eggs your way, toast*

**Vegteble hash** **\$14**

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*Gourmet potatoes hash, veg, poached egg, toasted nuts & seeds (V,GF)*

**French toast** **\$17**

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*Vanilla french toast, tossed in cinnamon sugar with Preserved bacon*

FOR ANY DIETARY REQUIREMENTS  
PLEASE ASK YOUR WAITER OR WAITRESS



# PRESERVED

## STARTERS / SHARING

FROM 12PM

Drawing inspiration from our cook school a menu of starters and food to share.

**Preserved's Famous Pork Crackling** **\$7.50**

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*Marinated, roasted & tossed in a smoky spice mix (GF)*

**Soup & Toast** **\$12.50**

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*Seasonal soup & toast. See our specials board*

**Pork Bites** **\$10**

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*Slow roast pork belly encrusted with sesame. Seasonal vegetable puree (GF)*

**Moules Marinieres** **\$12**

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*1/2 doz green lipped mussels in a creamy white wine sauce with bread*

**Bruschetta** **\$13**

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*Choose one flavour or a mix. Pulled Pork. House Cured Salmon. Seasonal Salsa*

**Sashimi** **\$13**

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*Fresh Mt Cook Sashimi with soy dip (GF)*

**Polenta Fries** **\$10**

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*Parmesan, spiced, polenta fries. (GF)*

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# PRESERVED BIGGER BITES

FROM 12PM

Drawing inspiration from our cook school a menu of hand crafted dishes made with love

**Preserved Pasta** **\$21.50**

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*Hand rolled taglitelli, house bacon, mushrooms, white wine & cream sauce*

**Mt Cook Salmon** **\$24.50**

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*Miso butter brushed pan fried Mt Cook Salmon, gourmet baby potatoes, baby veg and house sauerkraut*

**Pork & Pear** **\$26**

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*Slow cook, marinated free range pork belly, encrusted with sesame, poached pear, potatoes, baby veg garnish, smoked kumara puree & apple gel*

**Steak** **\$32**

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*Thick steak. Smoked kumar puree. herbed potatoes. Veg (G.F)*

**Moules Marinieres** **\$24**

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*1 doz green lipped mussels in a creamy white wine sauce with bread.*

**Roast pumpkin with charred baby onions & goats cheese** **\$19.50**

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*Roasted pumpkin, charred baby onions, goats cheese, truffle oil*

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# PRESERVED

## FOR THE KIDS UNDER 14

FROM 12PM

Drawing inspiration from our cook school a menu of hand crafted dishes made with love. If the kids prefer something off the mains menu, let us know we may be able to do a childs size portion

**Preserved Pasta** **\$10**

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*Hand rolled taglitelli, house bacon, mushrooms, white wine & cream sauce*

**Baby Steak, Chips & Salad** **\$12**

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*Baby sirloin steak, chips & salad*

**Fish Chips & Salad** **\$12.50**

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*Battered fish, chunky chips, salad*

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# PRESERVED

## NAUGHTY BUT NICE

Drawing inspiration from our cook school a menu of hand crafted dishes made with love

**Pressed apple crumble** **\$14**

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*Pressed apples cooked in butter and caramel with a light crust, zesty possit & berry icecream*

**Belguim chocolate Bavaois** **\$14**

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*Silky smooth chocolate mousse on a ginger biscuit base with sorbet*

**Afrigatto** **\$14**

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*Shot of espresso, Bayleys, ice cream*

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