



Quality Hotel Plymouth International
Hotel & Conference Centre
Cnr Courtenay & Leach Streets
NEW PLYMOUTH

The Drangery

Phone us now on **759 9128** to make your reservation

Open Monday to Saturday from 6.00 pm

:: Entrees

Chicken tostada with green and red salsa (G*)	\$15.00
Seafood chowder, cream style with toasted croutons	\$16.50
Rabbit and mushroom pie with fruit chutney	\$17.00
Prawn laksa served over egg noodles (G*)	\$18.00
Tender beef with chilli, lime, cucumber salad (G*)	\$15.00
Creamed mushrooms served over garlic brioche (V)	\$15.00

:: Mains

Beef tenderloin with mushrooms, jus, rosemary aioli (G*)	\$36.00
Angus ribeye, garlic butter, fries (G*)	\$34.00
Lamb rump, port wine sauce, onion gratin, creamed parsnip, steamed spinach (G*)	\$34.00
Chargrilled free range chicken breast, smoked paprika bearnaise, herb mash, jus (G*)	\$29.50
Sichuan duck, sweet plum sauce, jasmine rice	\$36.00
Fish of the day, celeriac cream, saffron butter, capers, steamed spinach (G*)	\$32.00
Spinach and potato filo pastie, with creamed parsnip, sautéed tomatoes (V)	\$29.00
Salmon mousse filo with seafood sauce	\$32.00

:: Sides

Fries	\$6.00
Mesculin salad, vinaigrette dressing (G*)	\$4.00
Vegetables (G*)	\$6.00
Garlic bread	\$6.00
Warm crusty loaf with olive oil	\$8.00
Two eggs cooked to your liking	\$4.00

:: Desserts

Lemon and almond syrup cake, served warm with vanilla ice cream	Ⓞ*	\$12.00
Creamy rice pudding with prune compote	Ⓞ*	\$14.00
Caramelised apple tart with egg custard and ice cream		\$13.00
Ice cream selection with fruit sauce	Ⓞ*	\$13.50
Cheese plate, fruit preserve	Ⓞ*	\$18.00

:: Flambé Mains

Unique to The Orangery Restaurant

Steak Dianne

Butterfly cut fillet spiced with onions, peppers and mushrooms, flambéed in brandy at your table, and finished with a demi glaze sauce

Ⓞ* \$38.50

Pork Normandie

Escallops of pork prepared with whole grain mustard, garlic and onions, flamed with Calvados, complemented with sliced apples and finished in a red wine cream sauce

Ⓞ* \$35.00

Chateaubriand

Double fillet steak, prepared and flambéed at your table, spiced with mushrooms and Worcestershire, finished with a demi glaze and cream

Ⓞ* serves two \$85.00

Prawns Orangery

Prawns cooked in oil and garlic, flamed with Pernod and deglazed with a dry wine and butter cream sauce, served on a pilaf of rice

Ⓞ* \$36.50

:: Flambé Desserts

Unique to The Orangery Restaurant

Crêpes Suzette

Thin pancakes warmed over a flame with the juice of lemon, orange and Grand Marnier, flambéed at your table with brandy, served with vanilla ice cream

\$16.50

Cerises Jubilé

Black pitted cherries caramelized and flamed with Krisch and cherry brandy complimented with vanilla ice cream

\$16.50

Ⓞ* Gluten Free Option Available

Ⓟ Vegetarian