



Welcome to Copia- Our menu is designed to be shared, so we recommend sampling dishes from each section for the table. We have no stories just good food, we believe in community, healthy eating & conscious living.

Lunch 12 to 2.00 closed 3.00 p.m.

Dinner 5.30 to 9.00 closed 10.00 p.m.

**One Bill per table or even splits only**

### **To Start**

Brown soda bread, butter \$6

Charcuterie - bresaola, coppa, smoked venison, our pickles, mustard, soda bread & butter- Small \$30 Large \$45

### **Small Plates to share**

Brik pastry, whipped goats curd and beetroot cigar, baby beetroot, quince puree \$19 (add 1 more \$8)

Smoked beetroot Puy lentils, red onion jam, native spinach, toasted seeds \$22

White Asparagus, parmesan cheese, pear puree, coppa ham, wild rocket \$26

Paua & squid croquets, soured kohlrabi, crayfish bisque aioli \$21

Cured Tuna, confit potato, citrus, parsley, cured egg yolk, pickle cucumber \$24

Grilled globe artichoke, last summers preserved tomato, Tania smoked brie cheese, no.29 EV olive oil \$22

### **Large Plates to share**

Fillet of fish, white asparagus, sweetcorn, carrot orange puree, citrus Horopito broth \$36

Whole baby Flounder, black garlic butter, purple kumara chips, fennel fronds \$35

3 Egg herb omelette, fresh Foidland crayfish, bisque sauce, parmesan cheese \$48

Fresh Shiitake mushrooms, globe artichoke, pickle mushroom, burned eggplant puree, cherry tomato, pecorino cheese \$35

Berkshire pork rack chop, spring cabbage ball of pork belly & mushroom, our fruit chutney \$37

Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter \$39

Roast Red cabbage, spiced minced Wagyu beef, pear, black garlic ketchup \$32

### **Sides**

Agria potatoes, smoked tomato aioli \$12

Roast broccoli, buttermilk & apple dressing, black pudding crumb \$12

Roast Courgette, Mushroom XO sauce \$12

Dressed Salad from the garden \$10

## Individual Sweet Things & Cheese

**Apple & Custard**- Almond financier, apple compote, custard apple fruit & sheep's milk ice cream, custard mousse, apple cider gel. (GF) \$19

**Chocolate**-Glazed chocolate Delice, quince sorbet, berry gel, caramelised white chocolate, and buckwheat crumb. (GF) \$19

**Citrus**-Lemon Curd, Citrus & passion fruit ice, mandarin, hemp seed meringue. (GF) \$19

**Cheese**, fruit chutney, spent grain crackers, fresh fruit-one cheese \$19, two cheese \$26, three cheese \$33, four cheese. \$40

## Digestif

Dessert wine, Grava late harvest sauvignon blanc 2017 \$14

Tio Pepe Fino white dry sherry \$10

Elegante medium sherry \$10

Neo Pedro Ximenez sweet sherry \$15

Kahlua coffee liqueur \$10

Crème de cacao \$10

Baileys Irish cream \$10

Limoncello \$10

Dows 10 year late bottled port \$13

Rose rabbit orange liqueur \$12

## Whiskey

### Scotch

Laphroaig 10 year \$17

Glenmorangie 10 year \$13

The Glenlivet 15 year \$17

Chivas Regal 10 year \$10

Glenfiddich 12 year \$13

### Irish

Jameson \$8

Proper12 \$12

Bushmills \$8



**Copia**  
RESTAURANT

# Opening Hours

**Tuesday- Saturday**

**Dinner**

**5.30 p.m-9.00 close 10  
p.m**

**Friday & Saturday**

**Lunch 12.00-3.00  
Close 3p.m**

**Dinner 5.30-9.00  
Close 10.00 p.m**

**We are closed Sunday  
& Monday**

Phone 09-5202234

Email - [dine@copia.nz](mailto:dine@copia.nz)

Web- [www.copia.nz](http://www.copia.nz)

## Bar & Snack Menu

Brown Soda and bread, butter \$6

Brik pastry, goats curd and beetroot  
cigar, baby beetroot, quince puree \$18

Charcuterie board- bressola, smoked  
coppa, bastardo beef salami, our pickles,  
mustard, soda bread-Small \$25 Large \$45

Cheese Baord, fruit chutney, spent grain  
crackers, fresh fruit-one cheese \$19, two  
cheese \$26, three cheese \$33, four cheese  
\$40

Copia sharing Platter- Bbq ocean beef,  
hot smoked salmon, Charcuterie, pickled  
mussels, goats curd cheese, our pickles  
and preserves, soda bread and butter  
\$100

## Cocktails

Espresso Martini- vodka, coffee, cream,  
cocoa \$16.

Copia 95- Gin, lemon Juice, apple juice,  
sparkling wine \$15.

Spritz- Aperol, prosecco, soda \$13.

Whiskey Sour- Bourbon, lemon, egg white,  
angostura bitters \$16.

Martini-Gin, dry vermouth, olive, lemon \$17.

## Gin & Tonics

Boodles, lime, apple juniper, indian tonic 10.

Fords, strawberry, star anise, lemon, indian tonic 13.

Glendelough, raspberry, mint, aromatic tonic 16.

Gordons, blueberry, cucumber, peppercorns, indian  
tonic 14.

Gin Mare, lemon, strawberry, star anise, elderflower  
tonic 15.

Winderspiel, orange, rosemary, indian tonic 20.