

Carey's Bay Historic Hotel 凯利海湾历史酒店

Dinner Menu 晚餐菜单

Entrée 前菜

Bread & Dips GV* 面包加蘸酱 GV* \$8

Soup of the day- ask your waiter for details. 今日靓汤（请咨询服务员）GV* \$10.80

Poisson Cru 大溪地椰奶鲜鱼刺身色拉 \$15.50

Raw white fish lightly marinated in fresh lemon juice, coconut cream, ginger and a touch of chilli. 鲜鱼刺身采用少量柠檬汁，椰奶，生姜腌制，微辣 G*

Salt'n Pepper Calamari 黑椒盐鲜炸鱿鱼 \$13.80

With tartare sauce and a wedge of lemon. 配鞑靼酱和鲜柠檬

Shellfish Bowl 贝类海鲜头盘 \$15.50

a small taster bowl of Otago Queen Scallops, NZ Green Lipped Mussels, Otago Clams, and NZ Tuatua in a white wine, cream, ginger and coriander broth 小份海鲜头盘包含奥塔哥皇后扇贝，新西兰绿唇贻贝，奥塔哥蛤蜊新西兰 Tuatua 贝，秘制白葡萄酒，鲜奶油，生姜，香菜浇汁 G*

Beef Sirloin Tataki 日式微炎西朗牛排 \$15.50

Delectable slices of szairloin, served chilled and rare with a ponzu sauce 半生熟西朗牛排冷盘生切，配以柑橘酢酱

Tempura battered vegetables 日式蔬菜天妇罗 \$11.50

With tempura sauce, ginger and daikon radish. 配以天妇罗蘸汁，生姜和萝卜 V*

Evansdale cheese platter 达尼丁手工芝士 Evansdale，芝士拼盘

A trio of local cheeses with crackers and chutney. 多品种芝士切片配以饼干和甜酸酱 GV* \$18.50

Ploughman's Platter 农夫冷盘 \$19.80

A selection of cold meats and cheeses with pickles, dips and bread. GV* 猪牛肉切片冷拼，加芝士，橄榄，蘸酱配面包

Great for a shared entrée 适合多人分享的前菜

Carey's Bay Seafood Chowder Carey 海湾海鲜浓汤 \$13.50

With Fish, Mussels, Squid and Shrimps served with Ciabatta. 内含鲜鱼，贻贝，鱿鱼，虾仁，配面包

Small Entree size 小分量前菜

Seafood Mains 海鲜主菜

Maui's Catch 贸伊生鲜

One person main or shared entree. 一人份主菜或者多人共用前菜 Market Price 根据市场价格定价

A gorgeous gourmet array of some of the best seafood the South Island has to offer. A seasonal shellfish and fish platter served both raw and cooked, your waiter will inform you of details. 南岛最好的时令海鲜刺身加熟食海鲜拼盘，具体请咨询服务员 G*

(Platter and price will change according to availability of fare 时价).

Carey's Bay Seafood Chowder Carey 海湾海鲜浓汤 medium 中份\$18.00 large 大份\$23

With fish, mussels, squid and shrimps, served with ciabatta bread.
内含鲜鱼，贻贝，鱿鱼，虾仁，配面包

Seafood Platter 海鲜篮 medium 中份 \$28.50 large 大份 \$48.00

Queen scallops, green lipped mussels, clams, salt & pepper squid, prawns, fish bites & cod wings with tartare and coconut sauces. 奥塔哥皇后扇贝，新西兰绿唇贻贝，奥塔哥蛤蜊，黑椒盐鱿鱼圈，虾，鱼块，鱼腮边翅，配鞑靼酱和椰奶酱 G*

Shellfish Bowl 贝类海鲜盆 \$29.50

Otago Queen Scallops, NZ Green Lipped Mussels, Otago Clams, and NZ Tuatua in a white wine, cream, ginger and coriander sauce served with ciabatta bread. 奥塔哥皇后扇贝，新西兰绿唇贻贝，奥塔哥蛤蜊，新西兰 Tuatua 贝，秘制白葡萄酒，鲜奶油，生姜，香菜浇汁，配面包 G*

Green Lipped Mussels & Tiger Prawns 新西兰绿唇贻贝和老虎虾 \$28.50

In a hot and sweet homemade chilli sauce with ciabatta bread. 秘制热甜辣酱汤蒸煮，配面包.

Seafood Soup of the Day 今日海鲜清汤 \$26.50

With plenty of ginger and chilli, this deliciously spicy South East Asian style broth changes daily and is not for the faint hearted! 美味东南亚辣味海鲜清汤，使用时令海鲜，咸口中辣 G*

Fresh Fish of the Day 今日生鲜 Market Price 时价

Served with Queen Scallops, vegetables and potatoes unless otherwise requested, ask your waiter for details. 配以皇后扇贝，生菜，土豆（如需更换，请咨询服务员）G*

Salmon Fillet 三文鱼鱼排 \$32.50

Seared and baked in a teriyaki sauce with salad and potatoes. 煎烤，日式照烧酱浇汁，配沙律和土豆 G*

Seafood Thai Red Curry 泰式海鲜奶油红咖喱 \$28.80

A cream style curry, packed with fish and shellfish, choice of mild, medium or hot. 奶油咖喱煮鱼和蛤蜊，可选折微辣，中辣和重辣 G*

Beer Battered Sole 啤酒炸鱼 \$26.70

With a garden salad, fries, ciabatta bread, tomato sauce and homemade tartare.

配以田园沙拉，薯条，面包，番茄酱及自制鞑靼酱

Other Main Dishes 其它主菜

Creamy Chicken Thai Red Curry 泰式鸡肉奶油红咖喱 \$26.50

Served with rice, mild, medium or hot. 配以米饭，可选择微辣，中辣，重辣 G*

Five Spice Pork Belly 五香烧腩肉 \$33.50

Serve with rice and a season vegetable medley. 配米饭及生菜沙律 G*

Ribeye Steak 肉眼牛排 \$33.50

In a whisky and onion sauce with seasonal vegetables and mashed potatoes.

威士忌洋葱酱浇汁，配当季生菜沙律和土豆泥 G*

Lamb Rack 烤羊架 \$36.50

Served on a kumara and rosemary cake with a seasonal vegetable medley

and a rich port wine jus. 配以迷迭香番薯饼，当季生菜沙律及浓郁的红酒浇汁

Tempura battered vegetables 日式蔬菜天妇罗 \$22.50

With rice and miso soup. 配以米饭和味噌汤 V*

Spinach, Pumpkin and Pinenut Cannelloni 菠菜，南瓜，松子意大利面卷 \$17.80

Topped with tomato concasse and béchamel sauce, served with salad. 秘制番茄泥和意大利白酱，配生菜沙律 V*

Sides 配菜

Crisp seasonal Garden Salad 当季清脆田园沙律 \$5

Seasonal Vegetables 当季生菜沙律 \$5

Chunky Fries with Tomato sauce and Garlic Aioli 炸厚薯条配番茄酱和蒜泥蛋黄酱 \$6

Wedges with Sour Cream and Sweet Chilli Sauce 炸薯角配酸奶油和甜辣酱 \$9

Children's Menu 儿童菜单 - all 一律\$8.00

Lunchbox Platter 午餐盘

(Bread and spreads, an orange, chocolate fish, raisins, and juice 面包加果酱, 巧克力鱼, 葡萄干, 加果汁)

Pasta Meal 意大利面套餐- Ask your waiter for details 请咨询服务员

Chicken Nuggets & Fries 鸡块配薯条

Fish Bites & Fries 鱼块配薯条

Hotdogs & Fries 热狗配薯条

Kid's Sized Sundae (Chocolate, Caramel or Berry) 儿童圣代 (巧克力, 太妃酱, 果莓酱) \$5

* V=Vegetarian or can be made vegetarian V 表示素食主义者可食或者可做成素食

*G= Gluten free or can be made gluten free G 表示不含吉利丁或者可以做成不含吉利丁

Please inform your waitperson if you have any allergies 如果您有任何事物敏感问题请提前告知服务员

Carey's Bay Hotel is steeped in history. The hotel was designed for Port Chalmers Mayor, Henry Dench by renowned Dunedin architect Mr David Ross. Built in 1874 of locally quarried Port Chalmers bluestone, the hotel's original use was as a family hostelry containing "24 rooms, besides offices and bathrooms". The Otago Witness reported in 1874 that " the building is two-storeyed, and will be as substantial as could be desired, and its fittings and furnishings will be most elaborate. There is to be hot and cold water, either salt or fresh, laid on to the bathrooms which are situated on the upper floor..."

The hotel was known for more than 100 years as the Crescent Hotel in the bay originally known as Mansford Town. The name of the bay changed to recognise the early pioneering family of David and Hannah Carey and the hotel eventually became known as the Carey's Bay Hotel.

After 130 years of being cared for by numerous publicans and experiencing some unsympathetic makeovers the hotel had the good fortune to fall into the hands of the indomitable late Cushla Martini who enthusiastically forged a massive restoration project and returned the hotel to its former glory.

Cushla together with publisher husband Barry Colman purchased the hotel in 2001 and found it well past its use by date. At one side, covering the original entrance was an ugly concrete toilet block, the original stud inside the hotel had been lowered, windows and doors hidden and the original plaster interior clad in utilitarian brown Formica.

Cushla described the restoration process as being like the gentle sifting through of ancient layers of an archeological dig. The brown Formica would lift to reveal lovely arches and the initials of builders and owners long gone. She was unable to locate Ross' original plans, but such was the integrity of the architect's work that it became obvious how to proceed as the builders worked. "He had done such a neat job it was only a matter of bringing the building out again. It was so easy."

With a team of local tradesman lead by Peter Munro, David Carr and Martin Paris, Cushla found a great satisfaction in restoring the once forlorn hotel into a living, successful place its original architect would have been proud of.

Following a brief illness Cushla Martini passed away in 2005. In April 2008 Barry Colman sold the hotel to a local Dunedin family, builder John Kidston his wife Mary, and daughter Joanna.

Jo together with her dedicated local team of staff continue the tradition of quality food, old fashioned hospitality and comfortable surroundings that keep bringing people back to the Bay.

凯利（Carey）海湾酒店历史悠久，是达尼丁著名建筑师大卫罗斯为前查莫斯港（Port Chalmers）市长亨利丹奇所设计，并建于 1874 年。建筑初时受到各方关注，当地报纸（Otago Witness）高度评价了当时的这个拥有 24 个房间的大建筑工程，并指出在设计上面的多处创新。凯利海湾原名为曼斯佛小镇海湾，而凯利海湾酒店原名为 Crescent 新月酒店，原名沿用了一百多年。后来海湾改

名为凯利海湾，为了纪念开拓者家族大卫凯利和哈拿凯利，此酒店最终也改名为凯利海湾酒店（Carey's Bay Hotel）。

经过 130 年的起起伏伏，卡西拉和作为出版商的丈夫巴里科尔曼在 2001 年买下了这个酒店。经过 100 多年的酒店已经非常残旧，很多地方的设计也不符合今时的需要。石膏柱上布满褐蚁。然而她竟不计一切代价对酒店进行大型整修，意图恢复酒店初建之时的光辉。重现建筑师和老主人最初的构思。

经过当地工匠的努力，包括彼得蒙罗,大卫卡尔和马丁帕瑞思, 卡西拉对整个重建工程的成果十分满意，而凯利酒店最终成功地回复到轰动一时的初时风貌。

2005 年，卡西拉马提尼在一场急病中去世；2008 年 4 月，巴里科尔曼将酒店卖给了达尼丁建筑商约翰基兹顿，和妻子玛丽,以及女儿乔安娜。如今，乔安娜带领其团队传承了酒店历史以来的高品质料理，提供周到的服务，舒适的就餐环境，为宁静的凯利海湾带来生机。