



Santoor
Indian Restaurant and Bar

Wine and Drinks list

White Wines

Lindauer Brut	200ml	\$7.00
Lindauer Brut		\$27.00
Martini Asti	200ml	\$7.00

Montana Gisborne Chardonnay (Glass) \$7.00 \$26.00
Mouth watering tropical fruit flavours with soft hints of oak

Montana Marlborough Sauvignon Blanc (Glass) \$7.00 \$26.00
Bursting with rich fruit intensity. Typical Marlborough characters

Saint Gisborne Gewurztraminer \$29.00
Refreshing and spicy with exotic flavours of rose petals and lychees.

Corban Homestead Pinot Gris (Glass) \$7.00 \$27.00
Soft and full flavoured with a touch of pears and tropical fruit flavours.

Red wine

Montana Hawke's Bay Merlot Cabernet Sauvignon (Glass) \$7.00 \$26.00
Soft yet full flavoured with plum aromas, enhanced by oak.

Saint Hawke's Bay Cabernet Sauvignon Merlot \$30.00
Big, rich and ripe with strong blackcurrant and blackberry fruit characters.

Wyndham Estate Bin 555 Shiraz (Glass) \$7.00 \$28.00
Medium to full bodied Shiraz, rich plum, pepper and ripe fruit flavours.

Stoneleigh Marlborough Pinot Noir \$30.00
Soft flavours of ripe berry fruit enhanced by fine velvety tannins.

Beers

Kingfisher Strong 8% 650ml	\$13.00
Kingfisher Premium 330 ml	\$6.50
Cobra Beer	\$6.50
Stella	\$6.00
Corona	\$6.00
Heineken	\$5.00
Mac Gold	\$5.00
Export Gold	\$5.00
Speights Old Dark	\$5.00
Amstell Light Beer	\$4.00
Cider	\$5.00

Spirits 30ml (Double) served

Standard	\$7.00
Premium from	\$9.00
Liqueurs from	\$9.00

Soft Drinks

Coke/Sprite/Fanta	\$3.00
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Juice

Orange/Pineapple/Tomato	\$4.00
Ginger Beer	\$4.00
Red Bull	\$5.00

Mocktails

Traffic Light/Pink Panther/Fruit Punch/Deep Blue/Kermit the Frog	\$4.00
Virgin Mary	\$4.00

Cocktails

from \$8.00

Corkage charge \$1.00 per person



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BANQUET MENU

Starter

Papadums

Entree

Onion Bhajya, Vegetable Pakora, Seekh Kababs, Chicken Tikka,
Mixed Platter of Accompaniments.

Main Course

Butter Chicken, Rogan Josh, Lamb Vindaloo,
Vegetable Korma, Rice, Butter Naan

Dessert

Mango Kulfi, Coffee or Tea

\$ 29.00 per person (Minimum two people)

Please ask the waiting staff if you wish to change any items
Item change subject to extra charge



VEGETARIAN BANQUET

Starter

Papadums

Entrees

Samosa, Onion Bhajya

Mains

Paneer Makhani, Aloo Mattar, Vegetable Korma,
Dhal Makhani, Rice & Naan

Dessert

Mango Kulfi, Coffee or Tea

\$ 27.00 per person (Minimum two people)

Please ask the waiting staff if you wish to change any items
Item change subject to extra charge



CHILDREN'S MENU

\$ 10.00 per child (12 years or under)

Drink

A Glass of Soft drink (Coke or Sprite)

Meal Options

Fish & Chips

Chicken Nuggets & Chips

Chicken Tikka with Naan bread

Butter Chicken with Rice

Chicken Korma with Rice

Dessert

Vanilla Ice-Cream Sundae with Chocolate or Strawberry Topping

Corkage Charge \$ 1.00 per person



ENTREE

Dips

Hot Pickles or Mango Chutney or Raita. \$3.00

Papadums \$2.00

Santoor Sizzler For Two \$19.50

Santoor's Specialty Combination of Barrah Kabab, Seekh Kabab, Murgh Tikka and Fish Tikka, served on a bed of Tandoori salad.

Santoor's Spicy Chicken *hot-* \$19.00

Tandoori chicken fillets spiced up to make your mouth burn!
Definitely not for the very faint hearted!

Mixed Platter For Two \$16.00

Combination of Vegetable Samosa, Pakora, Seekh Kabab and Murgh Tikka.

Tandoori Chicken (half) \$12.00

Chicken marinated in yoghurt, herbs & spices and roasted in the Tandoor oven.
A great dish to have by your self or to share with others.

Chicken Tikka \$9.50

Tender boneless chicken pieces marinated in authentic spices and cooked in the Tandoor oven.

Lamb Cutlets \$12.00

Lamb racks marinated in Yoghurt mildly spiced and grilled in the Tandoor oven.

Seekh Kabab \$9.50

Lightly spiced Lamb minced rolled onto a skewer and then grilled inside the Tandoor oven.

Lamb Mince Samosa \$9.50

Crispy fried Indian pastry triangles filled with spiced mince lamb, potatoes and peas.

Garlic & Chilli Prawns (6 Prawns) \$12.00

King prawns sautéed with a mixture of garlic, onions and dry chilli.

Vegetarian Platter For Two \$15.90

Selection of vegetarian samosa, onion bhajya, mixed vegetable pakora.

Mixed Vegetable Pakora \$8.00

Seasonal vegetable patties with a spicy chickpea flour coating.

Vegetable Samosas \$8.00

Crispy fried Indian pastry triangles filled with spiced potatoes and peas.

Onion Bhajya \$8.00

Crunchy onion snack, Onion strips mixed with channa flour batter.

Samosa Chat \$8.00

Traditional Samosas served with a combination of yoghurt and tamarind sauce.



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VEGETARIAN

Jeera Aloo

A great combination of spiced Potato and Jeera (cumin seed).

\$14.00

Aloo Saag - Potato and Spinach

A full strength potato and spinach combination, mixed with herbs and spices.

\$14.00

Aloo Gobi - Potato and Cauliflower

Potato and Cauliflower coated with mouth-watering spices.

\$14.00

Dhal Makhani

Lentils and Red kidney beans slowly cooked with shredded ginger, sliced onions, tomatoes and fresh green coriander leaves.

\$14.00

Kabuli Channa Masala

A hearty and spicy dish from northern India, chickpeas cooked Punjabi style.

\$14.00

Vegetable Korma

Mixed vegetables simmered with a mild cashew nut and cream sauce.

\$14.00

Malai Kofta

Fresh homemade cottage cheese and potato dumplings simmered in a creamy sauce.

\$14.50

Paneer Makhani

Fresh homemade cottage cheese cooked in a creamy sauce.

\$14.50

Palak Paneer

Cubes of cottage cheese and spinach served in a rich sauce.

\$14.50

Paneer Masala (Chef's Special)

Cubes of fresh cottage cheese marinated, sauteed, delicately spiced and cooked in a rich sauce.

\$14.50

Vegetable Bahaar

Mixed vegetable curry.

\$14.00

LAMB

Lamb Korma - Mild and refined

This is made from succulent lamb pieces simmered in a creamy sauce with a distinctive balance of spices and ground cashew nuts.

\$15.90

Rogan Josh

A vibrant medium Kashmiri stew of simmered lamb and tomatoes.

\$15.90

Lamb Saag

A tasty combination of lamb, diced tomatoes and spinach.

\$15.90

Madras Masala

A hot brow-mopping curry developed by chefs in the South of India to please their non-vegetarian friends who are passionate about fiery food.

\$15.90

Lamb Vindaloo

A breathtakingly hot curry from Goa. Tender lamb pieces cooked with traditional vindaloo masala and vinegar.

\$15.90

Lamb Nawabi

Creamy lamb with sliced almonds and sultanas.

\$15.90

Lamb Jalfrazi

A combination of tender Lamb pieces and mixed vegetables.

\$15.90

Biryani

Lamb Biryani or Chicken Biryani

Highly prized and much respected combinations of exotically marinated lamb or chicken layered with rice.

\$16.00

Vegetable Biryani

Seasonal vegetables combined with biriyani rice.

\$13.50

Corkage charge \$1.00 per person



CHICKEN

<u>Chicken Korma</u>	\$16.90
Mild and refined, made from tender chicken pieces simmered in a creamy sauce with ground cashew nuts.	
<u>Butter Chicken</u>	\$16.90
Highly recommended. A delicacy not to be missed.	
<u>Chicken Tikka Masala</u>	\$16.90
Tandoori chicken fillets cooked with onions, capsicum and a selection of spices.	
<u>Chicken Saagwala</u>	\$16.90
A combination of spinach and chicken.	
<u>Kashmiri Chicken</u>	\$16.90
Unique blend of chicken, yoghurt, coconut cream and mint.	
<u>Chicken Jalfazi</u>	\$16.90
A combination of mixed vegetables and chicken.	
<u>Tandoori Chicken (half)</u>	\$12.00
Chicken marinated in yoghurt, herbs & spices and roasted in the tandoor oven. A great dish to have by yourself or to share with others.	
SEAFOOD	
<u>Fish Malai</u>	\$17.50
Fish cooked in a mild coconut sauce with a blend of mild spices.	
<u>Fish Masala</u>	\$17.50
Fillets of fish cooked with onions, tomatoes and coriander.	
<u>Fish Vindaloo</u>	\$17.50
A breathtakingly hot curry from Goa, with traditional vindaloo masala.	
<u>Butter Prawn</u>	\$21.00
Juicy prawn cutlets gently cooked in a mild creamy tomato sauce.	
<u>Prawn Vindaloo</u>	\$21.00
A breathtakingly hot curry from Goa, with traditional vindaloo masala.	
<u>Prawns Masala</u>	\$21.00
Prawns cooked with onions, tomatoes and garnished with coriander.	
<u>Jhinga Nariyalwala</u>	\$21.00
Prawns cooked with coconut cream.	

BREADS TO ACCOMPANY

<u>Tandoori Roti</u>	\$3.00
Unleavened whole meal bread.	
<u>Butter Naan</u>	\$3.00
Bread made from leavened dough, cooked against the side wall of the Tandoor oven.	
<u>Garlic Naan</u>	\$3.75
Naan bread with a touch of garlic.	
<u>Keema Naan</u>	\$4.00
Naan stuffed with minced lamb.	
<u>Masala Kulcha</u>	\$3.75
Delicious soft leavened bread filled with assorted spiced vegetables.	
<u>Aloo Paratha</u>	\$4.00
Leavened bread filled with spiced mash potato.	
<u>Peshawari Naan</u>	\$4.00
Sweet naan bread.	

ACCOMPANIMENTS

<u>Side Dish Platter</u> (Assorted Chutneys and Sauces)	\$8.00
<u>Raita</u>	\$3.00
Cucumber and yoghurt mildly spiced.	
<u>Mint Chutney</u>	\$3.00
Mint leaves ground into a paste and mixed with yoghurt.	
<u>Tamarind Sauce</u>	\$3.00
Tangy dipping sauce.	
<u>Banana and Coconut</u>	\$3.00
Banana slices sprinkled with grated coconut. Gives relief to a burning mouth.	
<u>Sweet Mango Chutney</u>	\$3.00
Mangoes mildly spiced.	
<u>Mixed Hot Pickles</u>	\$3.00
Selection of pickles made for the strong at heart.	
<u>Tomatoes, Onion and Corriander Salad</u>	\$3.00
Diced onions and tomatoes sprinkled with fined chopped Corriander leaves.	
<u>Sliced Onions</u>	\$2.00
<u>Papadums - 4 Pieces</u>	\$2.00

DESSERTS

<u>Gulab Jamuns</u>	\$6.00
Milk dumplings soaked in rose water syrup.	
<u>Mango Kulfi</u>	\$6.00
Reduced milk ice cream with mangos. A traditional ice cream as made in Punjab.	
<u>Mango Slices and Ice Cream</u>	\$6.00
<u>Ice Cream Sundae</u>	\$6.00
With a topping of either strawberry or chocolate.	
<u>Banana Split</u>	\$6.00
An old time favourite.	
<u>Lassi - Sweetened or Salted</u>	\$4.50
A refreshing and cooling yoghurt drink. A drink famous in India.	
<u>Mango Lassi</u>	\$5.00
A refreshing and cooling mango and yoghurt shake.	

HOT BEVERAGES

<u>Tea</u>	\$3.00
<u>Indian Chai</u>	\$4.00
<u>Coffee</u>	\$3.00
<u>Hot Chocolate</u>	\$4.00

SPECIAL COFFEES \$9.00

Santoor House Special
 Irish Coffee - Irish Whisky
 Jamaican Coffee - Rum and Tia Maria
 Coffee Nero - Galliano
 Mexican Coffee - Tequila and Kahlua
 Planters Coffee - Tia Maria
 Russian Coffee - Vodka and Kahlua
 Coffee Royal - Brandy

Liqueurs from \$ 9.00

Ports from \$ 9.00

ACKNOWLEDGEMENTS

HISTORY OF THE HOUSE

My Grandmother, who came from the "Land of the Purple Heather", often reminded us that "Every Mickle makes a Muckle". And so it is when researching the days of long ago.

I am grateful to all those who have shared with me their memories of days past, however small or vague.

Quotes by the Sisters of the Good Shepherd, and photos of the Convents and grounds have been taken from the St. John Vianney Church magazine.

My special thanks to Mrs. W.B.Hancox, Sister Catherine, Sister Carmel, Alma Sullivan, Mr. J.Cooper, and Mr.G.Mulholland for their cooperation.

My husband Keith, has been my listening post, and my critic, He also designed the front cover, and the final printing of this History.

Finally I am indebted to the Managing Director of Private Life Care (NZ) Limited, Mr.John Bethell, and his staff for their helpful contribution in typing the final draft copy.

Jeanne Wade

A handwritten signature in cursive script that reads "Jeanne Wade". Below the signature is a horizontal line with several dots underneath it, serving as a decorative flourish.

A CHAPEL FOR THE CONVENT

When the Convent of the Good Shepherd was established in 1931 in the "House on the Hill", the large room on the ground floor was used by the Sisters, and the girls in the Home, as their Chapel.

In 1935 their new Chapel was built, consecrated and blessed. It was quite large by comparison with the room they had been using in the house, and now held approximately 80 people.

A covered walkway with double doors, connected the House to the Chapel. It was surprising to learn that originally the Chapel had a tall slender spire (which can be seen in following photographs). After some years, the spire ceased to be weather-proof, and the Sisters were advised to have it removed.

Inside the Chapel there was a warm glow from the coloured glass window and the dark polished woodwork of the pews an Altar. A place for quiet contemplation and prayer. Later, some fine singing by the girls of the Mt.St.Joseph School rang through the arches.

When the building of the Retirement Village began, the old Chapel became the Sales Office until the new offices within the Village complex were completed. Today, it has become a modern Restaurant. Its modernised exterior gives no hint that it was, originally, a place of worship!

Within the Village in one of the buildings that originally housed the girls, but now provides residential accommodation, is a small attractive, inter-denominational chapel. The coloured windows, the wooden pews, and Altar were all part of the original Chapel, thus a link with history has been preserved. An undenominational service is held there once a week. This wee Chapel has been consecrated and blessed. There has so far been a christening there but, as yet, there have been no marriage ceremonies performed in this special place!

Jeanne Wade