

T.H. 9/1/86

## DINING OUT

### This week's restaurant . . .

**Name:** Te Ara Lodge Restaurant.  
**Address:** 435 Devon St East.  
**Telephone:** 87520.  
**Style:** A la carte.

**Seating capacity:** 100.  
**Hours:** Mon-Sat 6pm to midnight.  
**Licence:** Full.

# No ghost but still a presence at city restaurant

My meal at Te Ara Lodge in New Plymouth was not upset, I'm glad to say, by the ghost of former resident Mrs Parker.

No kidding, they say she is supposed to walk about and goes on to railway lines near the restaurant and stops trains.

Well, I did not see her and heard two trains hurtle past. Perhaps Mrs Parker was having a rest because of the very warm evening on Monday.

Nevertheless Te Ara Lodge has quite a presence, with deep maroon drapes, subdued lighting and fine examples of the house's original kauri furniture. Walk in, have a drink to cool down and recline in comfy blue seats in the lounge before being escorted to the dining room.

The atmosphere was impressive and so was the meal. First off was a complimentary garlic bread roll each, and for starters I chose camembert stuffed with asparagus tips for \$5.80 while my companion had garlic mussels at \$5.50.

#### Scrumptious

My serving consisted of three cheese quarters surrounded by a sweet sauce and was scrumptious. Reasonable size too, as was my companion's appetiser

## Te Ara Lodge Restaurant

which was the chef's special that night. It comprised the best part of a dozen mussels.

Other appetisers included pork and venison pate for \$4.95 and avocado with crab for \$7.20.

We had a can of Fosters lager each at \$3 a pop when we arrived and hoped to order a small carafe of red wine with our meal. However, there were only large ones available and rather than drink that much we had to settle for a glass of Corbans claret each.

At \$2.50 a glass this seemed somewhat expensive. What we wanted was the advantage of a carafe where we could have less than a bottle but more than a glass.

At Te Ara prices for New Zealand bottles of wine range from \$10.50 for Corbans Reserve Claret to \$14

for Montana Marlborough Cabernet Sauvignon. Lowest-priced still whites are Corbans Montel, Montana Blenheimer and Matua Chablis at \$11 each and dearest Montana Marlborough Sauvignon Blanc at \$14.

Sparklings range from \$11.50 for McWilliams Marque Vue to \$20.50 for Montana Lindauer.

Top price for imported wines is a sparkling Veuve Clicquot at \$46.

#### Mains

For a main course, I ordered chicken breast Teriyaki at \$14.50. It came with soy sauce, lemon juice, honey and ginger and was delightful, the sauce combination more than making up for not too tender chicken.

Pork fillets browned in butter with Madeira and

sour cream (\$14.95) were my companion's choice and very pleasing they were.

Other mains were baked New Zealand salmon at \$16.95 and venison steak, \$16.50.

We chose vegetables with our mains, which included potatoes, carrots, cauliflower and peas. Servings were ample and well cooked.

#### Desserts

A dessert trolley's fare sat tantalisingly out of reach and in any case out of room for us after the first two courses. For those with larger appetites, desserts ranging from cheesecake to fruit flan, cost \$4.

Owners are Phil and Judith Jefferies. Phil says the restaurant is often used for wedding functions and can seat 100 people, although a maximum of 70 is more likely for normal dining.

There were only two other couples at Te Ara the night we dined there.

Our evening cost \$51.75, including \$11 for drinks. T.K.