



# AUTUMN MENU

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## ENTRÉES

### BREAD AND DIPS (V, CN) \$19

Served with beetroot hummus, pesto, house-made balsamic and Lot 8 Evoo.

### 40 DEG POACHED ORA KING SALMON (GF) \$26

Served with corn puree, apple and fennel tartare, lemon mascarpone, purple shiso, salmon caviar, buttermilk and dill oil emulsion.

### COMPRESSED PORK AND ATLANTIC SCALLOPS (GF, DF) \$27

Served with coconut yoghurt, beetroot puree and saffron-apple puree splash, pork crackling, dehydrated apple crisp and kaffir lime dust.

### SALT BAKED BEETROOT CARPACCIO (V, DF) \$24

Served with goat cheese and honey espuma, candied walnut, torched endive, balsamic pearls and walnut vinaigrette.

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*Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (CN) | Vegetarian (V) | Vegan (VG)*



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## MAINS

### **CATCH OF THE DAY (GF) \$42**

Served with caponata, black olive crumble, coconut sand, Cloudy Bay tuatuas, Lot 8 Yuzu oil and sauce vierge.

### **BEEF EYE FILLET \$47**

Served with pea puree, mushroom duxelles, needle mushroom, pomme dauphine, and bone marrow jus.

### **VENISON DENVER LEG (GF) \$45**

Served with cauliflower puree and shards, prune and red onion jam, kumara mash, heirloom carrots and juniper jus.

### **LUMINA LAMB RACK (GF) \$48**

Served with lamb sweetbreads, spiced carrot puree, broad beans, kumara gratin and merlot jus.

### **TURMERIC AND CUMIN ROASTED CAULIFLOWER STEAK (VG, GF, CN) \$37**

Served with Agrodolce, cashew cream, bloomed raisins, candied chilli, toasted almonds and micro coriander.

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## BURGERS

Served with beer battered fries

### **BUTTERMILK FRIED CRISPY CHICKEN** \$35

With caramelised onion, crispy bacon, ranch dressing, cos lettuce, Swiss cheese, tomato, gherkin and fried egg in a soft Brezelmania milk bun.

### **GRILLED HALLOUMI (V)** \$33

With caramelised onion, ranch dressing, cos lettuce, Swiss cheese, tomato, gherkin and fried egg in a soft Brezelmania milk bun.

## GRILLS

All grills come with vine tomatoes, water cress, beer battered fries and your choice of any 2 sauces: Jus, Bearnaise, Chimichurri or Café De Paris Butter.

### **250GM SCOTCH** \$43

### **200GM CHICKEN BREAST** \$40

### **500GM RIB OF BEEF (TO SHARE)** \$89

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## SIDES

<b>BRUSSEL SPROUTS (CN, GF)</b>	<b>\$12</b>
Served with Dukkha, goat cheese and honey-mustard dressings.	
<b>BROCCOLINI (CN, GF)</b>	<b>\$12</b>
Served with balsamic reduction, toasted almonds and crumbled goat cheese.	
<b>KUMARA FRIES</b>	<b>\$14</b>
Served with lemon hollandaise, sautéed bacon and parmesan.	
<b>ROCKET, PEAR AND PARMESAN SALAD (GF, V)</b>	<b>\$12</b>
<b>STEAMED VEGETABLES</b>	<b>\$12</b>
<b>FRIES WITH AIOLI AND KETCHUP</b>	<b>\$12</b>

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## DESSERTS

**SAFFRON-CARDAMOM  
YOGHURT PANNA COTTA (GF, CN)** \$19

Served with mango jelly, white chocolate rocks and Kapiti's salted cashew ice cream.

**CALLEBAUT 72% DARK  
CHOCOLATE ENTREMETS (CN)** \$21

Served with walnut praline and berry sorbet.

**TRIO OF KAPITI ICE CREAM (GF, CN)** \$17

Served with berry compote or chocolate sauce

**AFFOGATO (GF)** \$12

Served with vanilla bean ice cream.

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