

SPRING DINNER MENU

ENTRÉE

BREAD AND DIPS 18

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

TORCHED ORA KING SALMON TATAKI 26

Served with sesame and ginger ponzu dressing, candied chilli,
miso macerated edamame pearls, salmon caviar, shaved
macadamia and citrus apple salad

SEARED SCALLOPS 22

Served with purple cauliflower cream, cauliflower snow, lemon-beurre
noisette, bloomed raisins, crackling and burnt witloof

KIKORANGI BLUE CHEESE AND WALNUT TORTELLINI 27

Served with saffron apple puree, granny smith remoulade, walnut
velouté foam and walnut praline crumble



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MAINS

CATCH OF THE DAY 39

Served with caper anchovy mash, cloudy bay clams, wilted baby spinach, buttered leek, and lemon-chive Beurre Blanc

BRAISED BEEF SHORT-RIB 40

Served with gremolata, shiitake, pickled baby onions, celeriac mash and truffled-merlot jus

KAWAKAWA RUBBED VENISON DENVER LEG 43

Served with parsnip puree, pickled baby beetroot, drunken prunes, poached petite pear, beetroot meringue shards and dark cherry jus

COMPRESSED PORK BELLY 38

Served with Kumara puree, apple, and chilli jam, caulilini with apple cider jus

PEA, LEMON AND MASCARPONE RISOTTO 31

Served with leek nest and 63deg free range poached egg



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BURGERS

PURE SOUTH'S BEEF PATTY (HALAL) 33

With Kapiti's Smoked Havarti Cheese, Fix and Fogg's Smoke and Fire Peanut Butter, cos lettuce, tomato, gherkin, and fried egg in a BrezelMania milk bun with beer battered fries

GRILLED HALLOUMI BURGER 31

With Kapiti's Smoked Havarti Cheese, Fix and Fogg's Smoke and Fire Peanut Butter, cos lettuce, tomato, gherkin, and fried egg in a BrezelMania milk bun with beer battered fries

GRILLS

All grills come with vine tomatoes, water cress, beer battered fries and your choice of any 2 sauces of:

Jus | Bearnaise | Chimichurri | Café de Paris Butter

CHICKEN 250gm 39

SCOTCH 250gm 42

CHATEAUBRIAND (TO SHARE)* 800gm 120

SIDES

Grilled asparagus with lemon hollandaise and Furikake* 12

Broccolini with balsamic reduction, toasted almonds,
and crumbled goat cheese 12

Rocket, pear & parmesan salad 10

Steamed vegetables 10

Fries 10

*subject to availability

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DESSERTS

OPERA SLICE 18

Served with chocolate Chantilly, 72% Whittaker Dark Chocolate
snaps and Carrello Del Gelato's Cafe Latte Ice Cream

NY BAKED CHEESECAKE 17

Served with Kiwifruit coulis and praline

TRIO OF KAPITI ICE CREAM 16

Served with berry compote or chocolate sauce

AFFOGATO 11

With vanilla bean ice cream

