



THE LOBBY

AT NICE HOTEL

Sharing Plates

Olives \$7_{GF} ✓

Garlic Bread \$8

Parmesan Bar Chips & Aioli Dip \$9

Mixed Platter for Two - \$45

(Add more people for extra \$12 p/p)

*Cured Meats, Sundried Tomatoes, Gherkins, Cheese, Mixed Olives,
Pickled Mushrooms, Hummus of the day, Fresh Vegetables, & Mixed Breads*

Cheeseboard for Two - \$32

Aged Cheddar, Brie & Blue Cheese w Crackers, Honey, Nuts, Grapes & Relish

Te Makutu Oysters – Waiheke Island

On Availability

6 for \$27/12 for \$50

Tempura w Citrus Soy & Seaweed

Natural w Lemon

Small Plates \$22

Pea & Mint Falafel balls w Beetroot Puree & Coconut Yoghurt dip ✓

Snapper Crudo, Pickled Daikon, Red Chilli, Wasabi Snow
& Tapioca Crisps

Chicken Liver Pate w Cherry & Red wine Jelly, Sweet & Sour Pickles
Toasted Ciabata

Paua Ravioli, Chardonnay Cream Sauce w Chive Oil

✓ = Vegan / V = Vegetarian

GF = Gluten Free / DF = Dairy Free

Please advise of any Dietary Requirements.

Menu is subject to Change

table

Large Plates

Pan-fried Fish of the day w Baby Agria Potatoes, Seasonal Greens
Creamy Gooseberry Sauce & Chive Oil ^{GF}
\$46

Ovation Lamb Rump (Cooked Medium)
Gruyere Cheese Potato Gratin, Crushed Pea Jus,
Cauliflower Puree & Shallot and Mint Chutney ^{GF}
\$45

21 Day Aged Canterbury Angus Eye Fillet (Cooked Medium-Rare)
Onion Puree, Pommies Dauphine, Vegetables & Port Jus ^{GF/DF opt}
\$48

Duck *ala* Orange, Potato Fondant, Beetroot & Roast Garlic Puree
^{GF}
\$46

Creamy Blue Cheese House-made Gnocchi w Spinach & Mushroom
\$32

Sides \$15

Baby Cos Salad w Garlic Crutons, Grana Padana & Chardonnay Vinegarette
^(GFopt)
Asparagus w Bacon & Walnut Crust ^{GF / (V)Opt}

Crispy Potatoes w Sour Cream ^{GF/DF}

Grilled Summer Vegetable Salad ^{GF} ✓

Sweets \$18

Mille Feuille

Caramalised Puff Pastry w Vanilla Cream Pâtissier, Raspberry Puree

Snickers Cake & Orange Sorbet w Sweet Salty Popcorn ^{GF} ✓

Vanilla, Rhubarb & Strawberry Brulee w Almond Shortbread ^(GFopt)

Affogato

Vanilla Ice Cream, Toasted Almonds, & Espresso Shot
Add a liqueur of choice on the side for an extra \$8

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