

AT NICE HOTEL

<u>Sharing Plates</u>

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 2

\$32

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

Te Makutu Oysters - On Avaliablity

Waiheke Island **6 for \$27/12 for \$50** Tempura w Citrus Soy & Seaweed Natural w Mignonette

<u>Small Plates \$22</u>

Mushroom Croquettes w Kikorangi Blue Cheese Dip v

Slow-Cooked Pork Belly w Asian Slaw GF/DF (contains peanuts)

Savoury Beetroot & Carrots Oat Cake w Coconut & Sesame Yoghurt 🗸

Baked Brie w Garlic Butter, Pita Chips & Pickled Cucumber

 $\sqrt{}$ = Vegan/ V= Vegetarian GF = Gluten Free/DF=Dairy Free Please advise of any Dietary Requirements.

Menu is subject to Change

table

<u>Large Plates</u>

Pan-fried Fish of the Day w Roast Pear, Fennel & Kumara Salad, Dijon Sauce & Fried Capers GF Opt \$46

Ovation Lamb Rump (Cooked Medium) Bacon wrapped Celeriac & Goat-cheese Terrine, Crushed Pea Jus Cauliflower Puree & Salsa Verde GF \$45

21 Day Aged Canterbury Angus Eye Fillet (Cooked Medium-Rare) Pea Puree, Winter Vegetables & Port Jus GF/DF opt \$48

Duck Breast, Miso & Kumara Mash, Green Vegetables, Finished w Chilli Oil (Medium spice) GF \$46

> Parmigiana Di Melonzoné w Salad GF/V (Eggplant Parmesan) \$32

<u>Sides \$15</u>

Green Leaf, Pear, Parmesan & Walnut w Preserved Lemon GF

Asparagus w Bacon & Walnut Crust GF/(VOpt)

Crispy Potatoes w Marlborough Black Garlic Aioli GF/DF

Warm Beetroot, Cherry & Garlic Salad $_{\mbox{\tiny GF}} \sqrt{}$

<u>Sweets \$17</u>

Polish Apple Pie w Kapati Vanilla Bean Ice-cream

Snickers Cake & Orange Sorbet w Sweet Salty Popcorn ${}_{\mbox{\tiny GF}} \sqrt{}$

Lemon Posset w Berry Couli GF

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

> $\sqrt{}$ = Vegan/ V= Vegetarian GF = Gluten Free/DF=Dairy Free Please advise of any Dietary Requirements. Menu is subject to Change