



# THE LOBBY

AT NICE HOTEL

## MENU

### Snacks \$9

Dusted Bar Chips & Aioli Dip

### Mixed Platter for two \$42

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

Cured Meats, Sundried Tomatoes, Gherkins, Local Cheese, Mixed Olives,  
Stuffed Cherry Peppers, Hummus of the day, Fresh Vegetables, & Mix of Breads

### Cheeseboard & Crackers for two \$25

### Small Plates \$21

Snapper Ceviche, Avocado Mousse, Coconut Snow, Micro Basil & Radish Salad, and Roasted Seaweed  
GF DF

Housemade Mushroom Tortellini with Kawakawa & Spinach Sauce finished with Roasted Walnuts &  
Lemon Cream

Chicken Liver Parfait, Smoked Maple Butter, Brioche & House-made pickles

Chef's Special Price to be advised

Please advice of any Dietary Requirements  
Menu is subject to Change



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## Large Plate

\$42

Panfried Snapper with Black rice & Prawns in a Savoy Cabbage roll, Saffron & Sundried Tomato Veloute & Mussel Butter <sup>GF</sup>

\$43

Medium Rare Eye Fillet, Duck Fat Potato fondant, Roasted Pepper sauce & Horseradish Foam <sup>GF</sup>

\$42

Confit Duck Leg, White Bean Puree, Baby Beetroot, Fig & Pistachio Agro dolce and Leek Hay <sup>GF DF</sup>

\$40

Sake Marinated Lamb Rump, Eggplant & Miso Puree, Hot Kimchi Chutney & Lotus Flowers <sup>DF</sup>

\$32

Tempura Cauliflower Steak, Pickled Rock-Melon, Spicy Carrot Puree & Fresh herbs <sup>(Vegan/GF on request)</sup>

## Sides \$14

Today's Fresh Garden Salad using Local and Seasonal Produce <sup>(Vegan/GF)</sup>

Mixed Green Vegetables with fresh Lemon Dressing & Furikake <sup>(Vegan/GF)</sup>

Potato Medallions w Buttermilk Mayo & fresh herbs <sup>(GF/Vegan on request)</sup>

## Sweets \$16

Plum & Orange Polenta Cake w Little Liberty Almond Mocha Ice Cream

Apple Crumble w Berry Sorbet & Kapiti Vanilla Bean Ice Cream

Lavender Cream Brulee <sup>GF</sup>

Affogato — Vanilla Ice Cream, Espresso, Toasted Almonds  
Add a liqueur of choice for an extra \$8 <sup>GF</sup>

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