



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

Beef Cheek Ragu, Pappardelle, Sage & Chilli Oil and Parmigiano-Reggiano

Buffalo Cauliflower with Buttermilk Ranch GF (Vegan on request)

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, Saffon & Sundried Tomato Veloute & Mussel Butter ^{GF}

\$43

Medium-Rare Eye Fillet, Truffle Potato, Cottage Cheese & Chives Dumplings, Red Cabbage Puree and Rosemary Jus

\$42

Confit Duck Leg, White Bean Puree, Baby Beetroot, Fig & Pistachio Agro dolce and Leek Hay ^{GF DF}

\$40

Lamb Rump, Moroccan Kumara Gratin, Yoghurt Labane & Olive soil ^{GF}

\$32

Butternut Pumpkin Schnitzel, Creamy Cashew & Asian Slaw (Vegan/GF on request)

Sides \$14

Today's Fresh Garden Salad using Local and Seasonal Produce ^{GF DF}

Fried Brussels sprouts, Mandarin, Mixed Herbs & Sherry dressing ^{GF DF}

Potato Medallions w Buttermilk Mayo & fresh herbs ^{GF (DF on request)}

Sweets \$16

Salted Caramel & Chocolate Tart, Kapiti Vanilla Bean Ice Cream and Pistachio Praline

Apple Crumble w Berry Sorbet & Kapiti Vanilla Bean Ice Cream

Lavender Cream Brulee ^{GF}

Affogato — Vanilla Ice Cream, Espresso, Toasted Almonds
Add a liqueur of choice for an extra \$8 ^{GF}

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