

AORERE ROOM

FRIDAY TO SUNDAY
FROM 5.30PM

Grilled Breads with Olives, Dips and Pesto \$ 12.00 V
Garlic Vienna Loaf \$ 9.50

Kaiteriteri Seafood Bouillabaisse
With Calamari, Prawns, Fish and Local Shellfish \$ 21.50 g/f

Sundried tomato & Tapenade Bruschetta
with Whipped Ricotta and thyme \$ 18.00 V

Warm Venison Salad
with Watercress, Feta, Walnuts, Roasted Plums and Baby Beets \$ 21.00 g/f

Confit Duck leg
With Pistachio Duck Rillettes, Grilled Brioche and Golden Raisin Compote \$ 21.50

Oven Baked Cured Ora King Salmon
With Citrus, Fennel and Apple, Tiger Prawns and Basil \$ 21.50

Risotto of the Day
Changes Daily \$ 22.50 Starter | \$ 32 main sized

Roast Rump of Lamb
with Braised Cos, Shepherds Pie, Parsnip Puree
\$ 38

Sustainably Sourced Market Fish of the Day
with a Kumara and Courgette Fritter & Warm Calamari Salad
\$ 37.50

Char-Grilled Peppered Beef fillet
with Broccoli, Almonds, Smoked Short Rib Croquettes and Salsa Verde
\$ 38

Vegan Kumara Wellington
With Spring Vegetables and Squash Puree
\$ 35.50

Truffle and Parmesan Shoestring Fries
Seasonal Vegetable Medley with Hollandaise
New Potatoes with Minted Butter and Tomato Pesto
Tossed Seasonal Salad with Balsamic Dressing
All \$ 9.50