



## STARTERS

**Roasted Potato and Pumpkin Soup**  
with Kai Homemade Bacon and Croutons  
(V) without Bacon

**Salad of Seared Tuna and Mixed Organic Green Leaves**  
with Pickled Cucumber, Quails Egg, Caramelised Orange, Sesame Seeds, Mildly Spicy Dressing  
(V) without Tuna

**Croquettes of Roast Turkey, Cheese & Roasted Garlic**  
Mini Green Salad, Tzatziki Sauce



## MAIN COURSES

**Battered NZ Fish of The Day**  
with NZ Chips, Tartar Sauce, Lemon Wedge

**In-House Smoked BBQ Spiced Pork Ribs**  
with NZ Chips, Wasabi Coleslaw, BBQ Sauce

**Italian Risotto (V)**  
mixed with Jerusalem Artichoke Purée, NZ Spinach & NZ Peas, then topped with Roasted Capsicum and Shaved Parmesan

**Marinated Sous Vide Duck Breast**  
with Crusted Pistachios, Baby Leek and Onion Fondue, Sweet Potato Crisps, Thyme Jus

## DESSERTS

**Poached Apple with Spiced Glaze**  
Mixed Roasted Nuts & Chocolate Crumble, Homemade NZ Vanilla Ice Cream

**Carrot Cake**  
with NZ Whipping Cream, Fresh Fruit and Kai Homemade Rum Raisin Ice Cream

**2 Scoops of Homemade NZ Ice Cream or Sorbet**  
Please check with staff for flavour selection

