



Breads	Grilled garlic ciabatta (v)		9
	pesto & olive tapenade		
	Homemade mini kawa kawa herb bread loaf (v)		9
	eggplant dip & horopito butter		
Entree	Massimo's burrata cheese (v)		17
	cheese from new zealand award winning cheese maker, shaved ciabatta, tomatoes, olives, sun-dried tomato, mesclun, red wine syrup		
	Smoked new zealand kahawai & mussel chowder		16
	crispy shallots, avocado oil, garlic-cheese bread		
	Soft shell tempura crab (df)		19
	pickled vegetables, wasabi mayonnaise, coriander, lemon pickle, black sesame seeds		
	Classic caesar salad		16
	cos leaves, croutes, crispy bacon, anchovies, poached egg, shaved parmesan & caesar dressing		
		with chicken	19
	Marinated tuna (df gf)		21
daikon, pickled ginger, wakame seaweed, cucumber, soya mirin dressing			
Goats cheese croquette (v)		20	
walnuts, fresh pear, bell pepper confit, micro greens			
Duck rillettes (df)		21	
grilled toast, beetroot chutney, baby salad			
Main	Fish of the day (gf)		35
	pan-fried, chorizo, wilted rocket & spinach, potato, bell peppers, saffron sauce		
	Silverfern lamb rump (df)		35
	israeli couscous, eggplant puree, courgette, cumin salt, jus		
	Marinated lemon & thyme chicken breast		32
	pearl barley, celery, onion, carrot, pancetta, porcini mushroom sauce		
	Hereford prime beef scotch fillet (gf)		37
	smoked garlic cream, onion tempura, spinach, pumpkin, red wine reduction		
	Hereford prime braised beef ribs (gf)		32
	parsnip puree, mushrooms, shallots, green beans, braising liquor		
Cambridge farmed confit duck leg (gf df)		35	
potato, cabbage, baby carrots, port jelly jus			
Pumpkin & spinach lasagne (v)		28	
tomato coulis, olives, caper berries, rocket pesto			
Trio of wild mushroom risotto (v)	large	28	
herb soil, mascarpone, air-dried cherry tomatoes, rocket, shaved parmesan	small	16	

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N i k a u

(gf) gluten free, (v) vegetarian, (df) dairy free



Sides	Steak fries, ketchup & aioli (v df)	8.5
	Roast kumara, feta, coriander, almonds, quinoa (v gf)	8.5
	Potato puree, truffle oil, chives (v gf)	8.5
	Mixed green salad, house vinaigrette (v gf df)	8.5
	Sautéed winter greens, garlic butter (v gf)	8.5
	Creamed mushrooms, bread & bacon crumble	8.5
Something sweet	Kapiti cheese plate	28
	pakari smoked cheddar, kikirangi blue, aorangi brie, quince paste, fresh pear, fig chutney, crackers	
	Ice cream plate of the day	16
	on crushed meringue, orange tuile	
	Warm arborio rice pudding (gf)	16
	infused with coconut, dried fruit compote, passionfruit sorbet	
	Chocolate textures	16
chocolate mousse, ice cream, crumbs, crisps, dulce de leche, hazelnuts, dried mandarin		
Coffee panna cotta	16	
latte macchiato gelato, amaretti cookies, almond praline, espresso syrup		
Caramelised manuka honey crème brûlée (gf)	16	
fresh fruit, cream chantilly		

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