

# THE VERANDA H

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## Small Plates · Fine Wine

### SMALL PLATES

<b>Olives &amp; Nuts</b>	<b>\$16</b>
<b>Hummus</b> , dukkah, flatbread	<b>\$12</b>
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<b>Ratatouille &amp; Provolone</b> , Mediterranean vegetables, garden crumb	<b>\$17.50</b>
<b>Involtini</b> , marinated goat's cheese & Prosciutto rolls, crostini, almond & millet	<b>\$16.50</b>
<b>Maui Snapper Ceviche</b> , exotic fruits, peppers, citrus	<b>\$19</b>
<b>Pork Belly Sliders (2)</b> , smoked cheddar, gherkin	<b>\$18</b>
<b>Crumbed Monkfish Sliders (2)</b> , slaw, Ranch aioli	<b>\$18</b>
<b>Garden Beetroot Salad</b> , NZ asparagus, goat's cheese, walnut crumb	<b>\$15.50</b>
<b>CB Caesar Salad</b> , chargrilled baby cos, blue Mahoe, lardons, croutons	<b>\$16</b>
<b>Lebanese Tabbouleh</b> , cucumber, dried fruits, garden herbs, lemon, labne	<b>\$14</b>
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<b>Shoestring Fries</b> , garden herb salt, aioli (or ketchup)	<b>\$10</b>
<b>Chargrilled Flat Bread</b>	<b>\$3.50</b>

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*The menu is designed to be enjoyed by the whole table. Food will be served when ready unless requested to be served together.*

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### FROM THE WOOD FIRE

<b>Piadina di Romagna</b>	<b>\$27</b>
folded pizza of chorizo, Kalamata olives, sundried tomato, capers & roquette, Mozzarella	
<b>Prosciutto Pizza</b>	<b>\$31</b>
Prosciutto, roquette, truffle oil, brown cow Parmesan	
<b>House Smoked Mt Cook Salmon Pizza</b>	<b>\$29</b>
Buttermilk, capers, Kalamata olives, fresh Mozzarella	
<b>Earth Bread Vegetarian Pizza</b>	<b>\$28</b>
asparagus, CB garden beetroot, fresh Mozzarella	

### LARGE PLATES

<b>Blackened Hapuka</b> , Moroccan style, bean, corn & pea salad, tomatillo	<b>\$35</b>
<b>Lamb Cutlets</b> , baba ghanoush, dukkah, buttermilk, paprika	small <b>\$23</b> large <b>\$42</b>
<b>BBQ Pork Shoulder</b> , chargrilled greens, dashi grains, Char Siu glaze	<b>\$33</b>
<b>600g Angus Ribeye</b> , potato skins, parmesan, rocket, salsa verde <i>served medium rare</i>	<b>\$68</b>

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## SHARING PLATTERS

<b>MEZZE PLATTER</b>	<b>\$50</b>
cured meats, cheese, tabbouleh, nuts, olives, hummus, dips, marinated vegetables, flat bread	
<b>SLIDER BOARD</b>	<b>\$34</b>
<b>Pork Belly Sliders (2)</b> , smoked cheddar, gherkin <b>Crumbed Monkfish Sliders (2)</b> , slaw, Ranch aioli	
<b>CURED MEAT BOARD</b>	<b>\$27</b>
Chorizo, Finocchiona Salami, Toscana Prosciutto, tapenade	
<b>FINE CHEESE BOARD</b>	<b>\$28</b>
candied walnuts, homemade chutney, crackers & walnut bread	
<b>NZ</b> – Tania, Mahoe Blue, Farmhouse Mature or <b>FRENCH</b> – Morbier, Bleu d’Auvergne, Comté	

## DESSERTS

<b>Lemon Crèmeux</b> , fennel seed biscotti	<b>\$12</b>
<b>Pecan Brownie</b>	<b>\$8.50</b>
<b>Tarte Tatin</b> , lime caramel, Mascapone cream	<b>\$14</b>

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*Our meals may contain traces of nut, egg, wheat and other allergens.  
Due to the nature of the restaurant industry, meal preparation and possible  
cross-contamination, we can't guarantee the absence of the above  
ingredients within our dishes.*