

THE VERANDAH

Small Plates · Fine Wine

...Mezze

Red pepper hummus , dukka, flat bread, paprika	\$12
Ora King smoked salmon , crème fraiche, dill, preserved lime, crostini	\$18
Involtini , prosciutto stuffed with goats cheese, garden oregano and thyme	\$16
Chargrilled asparagus , NZ blood orange and balsamic dressing, Parmesan crumble	\$16
Panzanella salad , fresh garden vegetables, croutons, chilli and lime dressing	\$16
Mezze platter , selection of cured meats, NZ cheese, marinated garden vegetables, house roasted nuts, hummus, tapenade, olive oil with freshly baked focaccia and sourdough crostini	\$52
Cheeses , selection of fine NZ and French cheeses, Mahoe blue, Smoked Tania, Motukaha and Bleue d'Auvergne, brie, compte, served with Cable Bay honey, grapes and crackers	\$32
Cured meat , prosciutto, Spianata Piccante, Mortadella, crostini, black olive tapenade, pickles	\$27
Shoestring fries , aioli	\$11

*The menu is designed to be enjoyed by the whole table. Food will be served when ready unless requested to be served together.
Our meals may contain traces of nut, egg, wheat and other allergens. Due to the nature of the meal preparation and possible cross-contamination, we can not guarantee the absence of the above ingredients within our dishes.*

....Wood Fired

Garlic & coriander prawn skillet, chorizo, Kalamata olive, flat bread	\$17.5
Prosciutto pizza, rocket, Parmesan, truffle oil	\$29
El diablo pizza, chorizo, Parmesan, balsamic, onions	\$28
Smoked salmon pizza, buttermilk, capers and black olives	\$28
Garden pizza, tomatoes, Kalamata olives, garden herbs	\$26
Piadina Romagnola, Spianata Piccante, Mozzarella, rocket, olives and capers	\$29

....The Grill

Blackened NZ King Salmon, Escabeche style vegetables, sauce vierge, focaccia	\$36
Saganaki, grilled halloumi, NZ quinoa, garden beetroots, capers and olives vinaigrette, Kalamata olives	\$17
Charred Brisket Steak, Tirokafteri, chimichurri, fresh parsley and shallots	\$19
Lamb Cutlets, labne, pistachio, coriander, Za'atar, pomegranate	\$39
Pork Souvlaki, Greek marinated pork shoulder, spiced labne and pide, red chimichurri	\$32
Aged Wakanui scotch fillet, potato skins with truffle and Parmesan, tarragon mayonnaise	\$45

....Desserts

Baba au Rhum, passionfruit, vanilla, dark rum	\$14
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Dark Chocolate Tart, lime caramel & nougatine

\$14.5

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