

# Pavilion

RESTAURANT

## TO SHARE

<b>Garlic bread</b> , garlic butter, fresh herbs (v)	14
<b>Bruschetta</b> , grilled ciabatta, heirloom tomato, feta, basil (v, vg on request)	17
<b>Antipasti platter</b> , prosciutto, olives, peppadews, grilled ciabatta, chicken liver pate, fig chutney (gf on request)	32
<b>Seafood platter</b> , garlic chili prawns, salt & pepper squid, battered fish, mussels in a half shell, lemon dill aioli	38

## ENTREES

<b>House made soup</b> , bread roll and butter	16
<b>Crumbed camembert</b> , sour dough crisp, wild berry chutney	16
<b>Crispy pickled cauliflower</b> , fried curry leaves, togarashi, curried sauce (vg)	18
<b>Confit duck leg</b> , green papaya salad, chili, hosin, plum sauce	22
<b>Seared scallop</b> , carrot and ginger puree, miso emulsion, lump fish caviar (gf)	21

## LARGER PLATES

<b>Roasted Italian vegetable fettuccini</b> , blistered tomatoes, red pepper coulis (v)	29
<b>Braised lamb shank</b> , purple kumara mash, garlic bok choy, gremolata ( gf,df)	36
<b>Waitoa chicken breast</b> , watercress and spinach puree, pumpkin gnocchi, onion jus	36
<b>Taupo lamb rump</b> , pea puree, broccolini, glazed carrots, mint jus (gf, df)	38
<b>Pan seared Regal salmon</b> , creamy mashed potatoes, olive and caper caponata, verde salsa	38
<b>Savannah eye fillet</b> , mushroom puree, buttered carrots, wild mushrooms, black garlic butter, red wine jus (gf)	42

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## SIDES

<b>Green salad</b> , radish, cherry tomatoes, cucumber and light vinaigrette (v, vg, df, gf)	8
<b>Chunky fries</b> , tomato sauce and aioli	8
<b>Fresh market greens</b> , herb oil, toasted almonds (v, df, gf)	8
<b>Creamy mashed potato</b>	8

## CASUAL DINING OPTIONS

<b>Beer battered fish fillets</b> , chunky fries, tartare sauce coleslaw	30
<b>Wairakei beef burger</b> , classic burger sauce, bacon, onion, tomato, lettuce, smoked cheddar	30
<b>Wairakei chicken burger</b> , Cajun chicken, bacon, grilled pineapple, brie, jalapeno, tomatillo relish	30

## TO FINISH

<b>Over The Moon cheese board</b> , selection of 3 cheeses, cracker bread, honeycomb, fresh fruit (v)	26
<b>Coconut ricotta custard</b> , raspberry sorbet, flourless brownie, lemongrass Chantilly, almond polenta crumble (v)	17
<b>Raspberry opera cake</b> , lemon, raspberry jelly, lemon kisses	17
<b>Mango bliss</b> , mango, oat crumble, coconut mousse	17
<b>Flexi chocolate ganache</b> , passionfruit mango sorbet, coconut snow, mango crèmeux (gf)	17

## TIPPLES

<b>Naughty &amp; nice</b> Vanilla ice cream, crème de cacao, Baileys, Laiphroag	18
<b>Alpha Domus Leonarda Sémillon</b> Luscious palate of orange blossom, apricot & honey flavours	13
<b>Taylor's Port</b> Ruby or Tawny	14
<b>Liqueur coffee</b> Baileys, Frangelico, Kahlua, Irish, French	18
<b>Barista coffee</b>	5
<b>Dilmah tea selection</b>	4.5