



Welcome to the Polo Bar & Restaurant

*Breakfast Menu 6:30am - 10:30am
Lunch & Evening Menu 12:00pm - Late
Over Night Menu 10:00pm - 6:30am
Room service fee of \$5 per order applies

Small Goods

Patatas Bravas df, gf \$11
potatoes flavoured with garlic and paprika served with homemade tomato sauce

Marinated Olives df \$12
herb and lemon infused olives, croutes, basil pesto

Bacon and Beef Pinchos \$18
pine nuts, flatbread, onion jam

Alitas de Pollo df \$17
chargrilled chicken winglets with your choice of BBQ, red or green chimichurri

Pork Sliders df \$18
braised pork leg, caramelised onions and pickled slaw on a fugazza bun

Chorizo al Vino \$17
semi cured chorizo braised in red wine sauce, served with
grilled sourdough

Grazing Boards

Selection of Breads \$13
gluten free options available on request
grilled flatbread, fugazza bun, sourdough with hummus and sundried tomato dip

Queso \$32
gluten free options available on request
a selection of local and imported cheeses, quince paste, spiced rooftop honey,
poached apple and pear, apricot chutney

Picada \$42
gluten free options available on request
selection of breads and dips, salami, chorizo, prosciutto, aged cheddar, baby cucumbers,
pickled onions, sundried tomaoes, marinated artichokes, olives, roasted bell peppers
and marinated mussels

Sides

Farmers' Market Salad gf, df \$12
seasonal greens, pickled onions, blackberry vinaigrette

Grilled Capsicum and Tomato Salad gf \$14
baby spinach, red onion, manchego cheese

Broccolini with Toasted Almonds gf \$12
charred broccolini with toasted almond

Roasted Vegetables and Homemade Pancetta gf \$12
confit garlic and coconut oil

Patatas Bravas df, gf \$10
potatoes flavoured with garlic and paprika served with homemade tomato sauce

Vegetable Ratatouille df, gf \$14
vegetables in season, smoked tomato sauce, garlic and herbs

Tapas and Shared Plates

Featured Soup of the Day \$14
your friendly server will inform you of our chef's creation

Roasted Mixed Vegetables df, gf \$16
seasonal vegetables, chickpeas, romesco sauce

Albondigas gf \$18
beef meatballs with spiced tomato sauce and sourdough

Chicken Liver Pate \$18
gluten free options available on request
cranberry gel, grilled ciabatta, baby cucumbers

Lechon de Leche Empanadas CA \$18
roasted suckling pig from our outdoor rostisserie,
sweet corn, cumin, paprika, served with green chimichurri

Slow Cooked Beef Brisket Croquettes \$19
caramelised onions, banana ketchup, pickled vegetables

Ora King Cured Salmon \$19
gluten free options available on request
cucumber, radish, chargrilled baguette

Chilli Squid df, gf \$19
red pepper, mayonnaise, celery, chilli oil

Garlic Chicken and Prunes \$21
mushrooms, streaky bacon, red chimichurri

Gambas Al Pil Pil CA, gf \$23
garlic prawns, grilled pineapple, chorizo crumbs

Large Plates

Guiso Vegetariano df, gf \$19
cannellini and kidney beans, olives and spinach,
braised with roasted pepper and tomato broth

Chef's Seafood Creation gf \$32
your friendly server will inform you of today's ocean offering

Ora King Salmon gf \$34
sundried tomatoes, green beans, roasted new potatoes

Argentine Grilled Lemon Chicken CA, gf \$30
grilled chicken breast, potatoes, grilled vegetables,
red chimichurri sauce

Our Grilled Meats

served with patatas bravas and your choice of a side dish & sauce

Te Mana Lamb Fillet 200g \$39
pure South, high country bred, 100% free farmed

Canterbury Angus Ribeye 200g \$38
aged 21 days, grass fed, from gate to plate

Te Mana Lamb Rump 200g \$37
pure South, high country bred, 100% free farmed

Canterbury Angus T-Bone 200g \$39
aged 21 days, grass fed, from gate to plate

Sauces

Mushroom

Green Pepper Corn

Red Wine Truffled Jus

Chimichurri - Red or Green

Sides

Farmers' Market Salad

Grilled Capsicum and Tomato Salad

Broccolini with Toasted Almonds

Roasted Vegetables and Homemade Pancetta

Parilla Argentina for Two \$94

Classic Argentinian

Your choice of two grilled meats from the selection above served with
chicken winglets, pork sausages, patatas bravas, farmers' salad,
grilled vegetables

Condiments

Homemade Tomato Sauce, BBQ, Red and Green Chimichurri

To Finish

Chocolate con Churros CA \$16
Argentinian style donuts, dulce de leche, dark chocolate sauce

Passionfruit Mousse \$16
brandy snaps, salted caramel, mango sorbet

Lime and Coconut Cremeux \$16
pistachio crumble, poached pineapple, crispy and soft meringue

Valhrona Chocolate Delice \$17
dark chocolate mousse, cornflake crumbs, coffee ice cream

Sorbet, Ice Cream and Fresh Fruit \$15
sorbet and ice cream made in house with fruits in season

Affogato \$10

1 scoop of Kapiti vanilla ice cream, drowned in a shot of espresso coffee

with your choice of liqueur \$16