



PANORAMA  
ROOM





## STARTERS

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**New Zealand Seafood** - \$19.50  
Grilled, poached and fried, saffron velouté,  
garlic croutons

**Slow Cooked Pork Belly** - \$18.00  
roasted cauliflower, 'porkcorn' (gf, df)

**Flamed Smoked Salmon** - \$18.50  
Avocado, tomatoes, balsamic gel, micro herbs (gf, df)

**Kale and Endive** - \$17.50  
Prosciutto, black garlic, pecorino, wholegrain mustard,  
sherry vinaigrette (gf)

**Beef Carpaccio** - \$19.50  
Gherkin, shallot, fried caper, peppered leaves,  
quail egg, kumara crisps (gf, df)

**Wairiri Mozzarella** - \$18.00  
Buffalo mozzarella duo, raw and cooked,  
wheat toast, tomato salad (v)

**Hapuka Ceviche** - \$18.50  
Lime, sesame, green peppercorn, cucumber, red onion,  
whole egg mayo (gf, df)

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gf = Gluten Free df = Dairy Free v = Vegetarian

If you have any further dietary requirements or allergies,  
please talk to your wait staff as not all the components of the  
dishes are listed. All Prices are in New Zealand Dollars and  
include GST (15%).



## MAINS

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**Southland Lamb Back Strap** - \$39.50  
Smoked sweet potato, lamb belly bacon (gf)

**Grilled Aoraki Salmon** - \$38.00  
Creamed polenta, pancetta crumbs, green pea, celeriac and chive (gf)

**Saffron Gnocchi** - \$32.00  
Roasted pumpkin, parmesan cream, olive paste, white truffle oil (v)

**Wild Venison** - \$42.50  
Seared loin, confit potato, black garlic, broccolini, semi dried tomato, jus (gf)

**Chicken Supreme** - \$36.00  
Wild mushroom, barley risotto, spinach, pickled onions, ham hock (gf)

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## NEW ZEALAND SIGNATURE BEEF

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**300g New York Angus Striploin** - \$43.50

**200g Angus Fillet** - \$41.50

**450g Savannah Ribeye on the bone** - \$41.50

Served with duck fat fries,  
parmesan rocket leaves, beef jus (gf)

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## SIDES

All sides \$8.50 each

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**Steamed vegetable salad verde (gf, df)**

Braised cabbage, 'porkcorn', truffle oil (gf)

**Vanilla Buttered Carrots (gf)**

Green leaf salad, wholegrain mustard  
& sherry vinaigrette (gf.df)

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## DESSERTS

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**Vanilla Crème Brulée** - \$17.00  
Fruit compote, gingerbread biscotti, almond

**Toffee Apple Cheesecake** - \$17.00  
Puffed rice, apple sorbet, candy

**Whittakers Chocolate Layer** - \$17.00  
Raspberry, mint, shattered praline (gf)

**Wairiri Buffalo Yoghurt Bavaois** - \$17.00  
Candied ginger, shortbread

**Affogato** - \$13.50  
Espresso, vanilla bean ice cream, choc biscuit

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## EXTRAS

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**Puhoi Valley Cheese Duo** - \$16.50  
Te Muri triple cream brie and Kawau gorgonzola blue, with oat crackers, toasted nuts, quince paste

**House Made Chocolate Selection** - \$12.50  
Variety of filled and coated chocolate pralines (gf)

**Cookie selection** - \$10.50  
Warm-out-of-the-oven cookies made by our pastry chefs, with fresh cut seasonal fruit

**Sorbet** - \$12.50  
Three flavors, Berry, Citrus and a Green Apple Sorbet made by our pastry chefs, with fresh cut seasonal fruit (gf)

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