

AWAROA

- LODGE -

Abel Tasman National Park

STARTERS

daily baked bread selection with olive oil & dukkha	15
creamy mussel & cockle chowder, toasted garlic bread	20
cured ora king salmon, sesame sponge, pickled veg salad	20
halloumi, walnut & beetroot salad	19
smoked duck terrine, toasted brioche, mango chutney	20
crispy prawns, avocado puree, roast corn & chilli salsa with crispy prosciutto	19
tomato & cranky goat cheese tart, rocket pesto, hazelnut skordalia	19

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MAINS

ora king salmon, basil smoked cranky goat cheesecake, watercress, seeds	38
dry aged angus sirloin, smoked potato puree, braised beef cheek, spring roll, baby veg, jus	38
poached lamb backstrap, potato croquettes, braised cabbage, rosemary & thyme honeycomb, jus	38
black garlic & mushroom pappardelle, spinach, baby veg	34
marlborough mussels cooked in coconut & chilli cream, fresh bread	34
saffron & olive risotto, baby veg	34
garden salad with fresh greens, seeds, nuts, veg	28

SIDES

green salad fries with aioli seasonal vegetables	all 9.5
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Dietary requirements available upon request

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DESSERT

coconut & lime brûlée with mango sorbet (v, gf)	15
chocolate & hop federation stout delice, raspberry sorbet	15
passionfruit panacotta, lemon & thyme jelly, mint crisps	15
raspberry & white chocolate cheesecake, cookie crumb, vanilla ice cream	15
nelson cheese board with quince paste, crackers, fruit & nuts	25