

s t a r t e r s

home baked ciabatta	8
Olivo olive oil, roast garlic butter (gluten free bread items available on request)	
artisan breads & dips	14
paprika hummus, basil pesto, olivo olive oil, home baked ciabatta (gluten free bread items available on request)	

e n t r e e s

dumplings	18
A mixed platter of 6 dumplings including pork and cabbage, chicken and leek and vegetarian df	
spinach & ricotta tortelloni	18
hearty mushroom broth, truffle oil v lf	
Parehua seafood chowder	22
scallop, mussels, prawns, salmon, roe & citrus crème fraiche	
farmhouse terrine	19
cornichons, caramelized onions & grilled sourdough lf n df	
green lip mussels	20
Creamy chilli, garlic & white wine reduction, ciabatta roll	

lf - local food (provincially sourced)
g - gluten free
n - contains nuts
df - dairy free
v - vegetarian

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 As good food takes time please inform us of your time restraints

m a i n s

beef fillet	38
wrapped in bacon, potato rosti, petit market vegetables, celery root puree & peppered jus lf gf	
fennel roasted pork	37
root vegetables, duo of apple & pumpkin puree lf gf	
crispy skin salmon	37
black rice, miso infused pumpkin, broccoli & pickled vegetables lf g	
duo of lamb	38
horopito crusted rack, braised neck, fondant potato, pea puree	
chicken roulade	36
prosciutto wrapped, baby spinach & ricotta, potato gratin, wilted greens lf g n	
panko crumbed croquettes	29
broccoli & blue cheese, candied Parehua walnut salad, relish n	

s i d e s

steamed broccoli & mornay sauce
honey glazed carrots
hand cut chunky fries with aioli
garden salad with parmesan, roast tomato, citrus vinaigrette

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vegetarian

entrees

beetroot soup	18
warm home baked ciabatta lf	
pumpkin & feta tart	19
caramelized onion & béchamel, green leaf salad, candied Parehua walnuts lf n	
house-made dumplings	18
carrot, egg, spring onion, sesame, chilli soy, pickled vegetables	

mains

spinach & ricotta tortelloni	28
hearty mushroom broth, truffle oil lf	
panko crumbed croquettes	28
broccoli & blue cheese, candied Parehua walnut salad, relish n	
grilled vegetable stack	26
beetroot, feta, green salad, balsamic lf	

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s w e e t

crème brûlée	15
maple & walnut, housemade shortbread, candied Parehua walnuts n	
molten cake	15
brazillian cachaça liquor, raspberry compote, vanilla bean ice cream	
Pavilion banoffee springrolls	15
deep fried banana, shortbread soil, salted caramel	
fruit of the day crumble	15
crème anglaise, vanilla bean ice cream lf (your friendly service staff will inform you of today's selection)	
affogato	15
your choice of liqueur, espresso, vanilla bean ice cream	
Sorbet and Ice creams	15
Your wait staff will advise you on today's variety.	

c h e e s e

carefully selected Kapiti cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff

gluten free textures can be provided on request

single serve cheese	16
selection of three cheeses	23

i n f u s i o n s

espresso coffees	4.5
teas	4.5
liqueur coffees	13.5

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