

Nikau
RESTAURANT & BAR
MENU



House Marinated Olives and Caperberries
- \$7.00 [V] [G]

Assorted Bread Platter
With local Olive Oil, Basil Pesto and Garlic Butter,
- \$ 10.00 [V]

Entrée

Chefs Seasonal Soup with Baked Bread
- \$ 13.00

Mussel and Kumara Chowder with Smoked Salmon and
Prawns served with Toasted Bread
-\$14.50 Entrée Size [V]
\$19.50 Main Course Size

Beer Battered Nelson Scallops with Mustard,
Ginger and Sweet Chilli Jam
- \$16.50 [V]
- 23.50 Main Course Size
with Seasonal Leaves

Creamy Forest Mushrooms with Roasted Garlic and
Garden Herbs and served on Toasted Focaccia
-\$13.50 [V]

Warm Blue Cheese and Leek Tartlet
served with Spicy Pear Chutney and Greens
-\$14.50 [V]
With Vegetables and Potatoes - \$22.50 Main Course

[d] - dairy free [V] - vegetarian [G] - gluten free



Nikau Seafood Platter

King Regal Salmon and Monkfish Brochette
Havelock Green Lip Mussels
Bluff Oysters
Nelson Scallops
Garlic Black Prawns

presented on a seasonal platter
with Local Olive Oil,
Aioli, Steamed Vegetable Rice, Baked Crostini and Dips

\$46.50 per person
minimum 2 persons

By arrangement with our Chef - a minimum of 24 hours notice
may be required as all our fish is delivered fresh to order.

