

Nikau
RESTAURANT & BAR
MENU



Main Course

Lamb Rump with Bean Confit, Colcannon Mash
and a Port and Citrus Sauce

- \$29.50 [g]

Baked Monkfish with Thai Green Curry Sauce
Pilaf Rice and Steamed Bok Choy

- \$26.50 [v]

Vegetable Stack with Red Capsicum Pesto

- \$22.50 [v][d]

Breast of Chicken with a Macadamia and
Chilli Karengo Crumb served on a Vegetable Noodle Broth

- \$26.50 [g]

Baked New Zealand Fish
with Seasonal Greens and Potatoes ~ ask your server

From the Chefs Table
A seasonal dish created by our chef - Please see Black Board

Prime T Bone Steak, cooked to your liking
and served with Roasted Tomato, Sauté Onions,
Handcut Fries and Seasonal Salad
with a choice of Garlic Butter, Creamy Mushrooms Sauce,
or Green Peppercorn Cream

- \$29.50

Canterbury Eye Fillet wrapped with Dry Cured Local Bacon
And topped with a Black Pudding Crumble
served on a potato cake and a Rich Merlot Jus

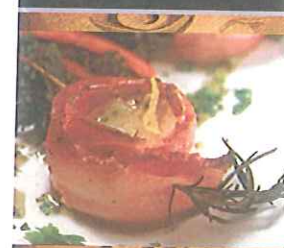
- \$33.50

Sides

Winter Vegetables with Chervil Butter [v][g]
Baked Jacket Skins with Sour Cream and Bacon [g]
Roast Pumpkin and Watercress Salad with Balsamic Syrup [v][g][d]
Hand cut Fries with Sea Salt and Black pepper [v][d][g]

All sides - \$7.00

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Hand made Desserts and Puddings

Baked Vanilla Cheesecake with
Poached Autumn Fruits and Berry Sorbet

- \$13.50

Warm Apple Tart with Walnut Ice Cream drizzled
with Maple and Pear Syrup

- \$11.50

Chocolate Marquis with Vodka Raspberries
Served with Vanilla Bean Ice cream

- \$13.50 [g]

Hot Bread and Butter with Orange Reduction
and Whiskey Cream

- \$9.50 [d]

Cheeses

Creamy Blue Cheese, Grapes with handcrafted
Chutney and Baked Bread

- \$14.50

Smoked Harvarti Cheese with Apple, Pear Chutney
and Sweet Biscuits

- \$14.50

Cheese platter, great to share - Blue, brie,
Smoked and Aged Cheddar
and served with Fruit, Bread, Crackers and Chutney

- \$29.50

Please allow 20 minutes for you food to be prepared, as all our dishes are cooked fresh to order. Some of our dishes may contain nuts including our house dressing, please advise your server of any dietary requirements.

Executive Chef: Phil Smart

[d] - dairy free [v] - vegetarian [g] - gluten free