


N i k a u

Tahi - Starter



Creamy Seafood Chowder with mussels, prawns, scallops and fresh fish, finished with watercress pesto	\$14.00
Salt and Pepper Calamari marinated in kiwi fruit then lightly fried, on soba noodle salad, with crisp chili, garlic and ginger shavings	\$13.50
Chicken, Char Grilled then seasoned with smoked kelp and chorizo sausage with chilled roast bell peppers, toasted almonds, spanish onion and garlic aioli <i>gf</i>	\$13.50
Baby Mozzarella crumbed and golden fried with Tamarillo sorbet, fig and balsamic compote v	\$16.50
Whole Peeled Prawns tossed in garlic butter with char grilled pineapple refreshing chili, avocado lime oil and coriander dressing <i>gf</i>	\$22.00
Ostrich Locally Reared cooked rare, coated with black sesame and served on watermelon, coriander, olive and feta salad <i>gf</i>	\$18.50
Smoked Aoraki Salmon slices with deep fried capers, chive, cracked pepper and lemon olive oil dressing	\$20.00
The Nikau Great Tastes Platter , ideal for two people	\$36.00
Char grilled chicken with smoked lemon kelp	
Baby Mozzarella and tomato	
Whole peel prawns in garlic butter	
Marinated salt and pepper calamari	
Maori Bread Selection with beetroot horopito chutney, balsamic avocado oil and Sea salt	\$12.00
Rewena bread with kawa kawa seasoning	
Takaku with kelp seasoning (a soft flat bread with seaweed seasoning)	
Paraaua parae deep fried (a lightly fried bread using a yeast based dough)	
Wood fired Garlic Bread , tomato and parmesan with Balsamic and olive oil	\$10.00

Nikau

Rua – Mains

Lightly Smoked Aoraki Salmon with Furikake crust, mashed Moe Moe potatoes and vine roast tomato, seared lemon kelp seasoned scallops and basil pesto. \$35.00
(Award winning Indigenous Salmon, Auckland Salon Culinaire 2009) *gf*

New Zealand Venison Loin seasoned with horopito on braised golden kumara, berry chutney and simmered baby beetroot and fennel, finished with balsamic and beetroot reduction *gf* \$35.00

Central Otago High Country Lamb Rump, roasted in the wood oven with fondant potato, roast pumpkin, buttered beans and toasted almonds with a mint jus *gf* \$28.50

Roast Duck Breast and confit of leg with crushed green pea puree, creamy mashed potatoes and citrus braised endive *gf* \$30.00

Roast Chicken Breast filled with cranberry and brie on simmered saffron potato, braised baby beetroot and grilled leeks \$27.50

Fresh Market Fish with polenta and baby fennel, smoked capsicum puree and pernod scented creamy foam sauce \$28.00

Lemon Scented Asparagus and Green Pea Risotto finished with wild rocket and parmesan *v* \$18.00

Grills choose from any of the “Hereford Prime Beef” cuts listed below, all our grills are served with creamy mash potatoes and your choice of side and sauce.

Grills

Hereford Prime Rib eye \$34.00

Hereford Prime Sirloin \$30.00

Hereford Prime Eye fillet \$38.00

Sauces

Madagascan peppercorn

Creamy mushroom and brandy

Kikorangi blue cheese or Red wine jus

Gourmet Pizzas \$20.00

Sun dried tomatoes, feta, spinach, red onions, cashew nuts and avocado *v*

Shavings of salami with olives and mushrooms

Smoked chicken with cranberry sauce and brie, scented with coriander

Hawaiian pizza with champagne ham and fresh pineapple

The Nikau Burger Aged minced beef flavoured with indigenous seasonings, topped with \$22.00

beetroot, tomato, fried egg and cheese on Rewena bun served with kumara fries and citrus aioli

Battered Fish of the day served with fries, salad and tartare sauce \$24.00

Side Orders \$6.50

Buttered French beans & peas with fresh mint

Mixed leaf salad tossed in herb oil

Rocket tossed with parmesan, walnuts, garlic and ginger shavings

French fries

Kumara chips

Creamy mash potatoes

gf –Gluten free *v* - Vegetarian

