



At Forage our dishes are influenced by fresh local ingredients and the farmers that grow them. We pay tribute to the food by preparing it with care, using every edible part from flower to root and nose to tail.

The inspiration behind our dishes stems from the cultures that make up our vibrant city. Our aim is to combine these multi-cultural flavours into something uniquely Wellington. At Forage our dishes are prepared with care and balance, so you can experience the best of modern dining.

DINNER

Starter

Pandoro's bread selections

House made chef's selection of dips (v)

13.50

All of our artisan breads are sourced from Pandoro Bakery in Wellington. Pandoro has been baking breads in Wellington for 20 years and all the breads are made by hand using natural ingredients. No chemicals or additives are used in the process, and the breads themselves are baked in traditional deck ovens.

Bruschetta (v)

14.50

With Otaki basil pesto, sundried tomato, Kapiti Danish feta cheese & Kalamata olives (v)

A classic Italian starter, Pandoro ciabatta is grilled and rubbed with basil pesto & sundried tomato

Entrées

Soup of the day **16.50**

Ask your wait staff for today's specials

Our chefs create daily soup specials utilising local produce from Otaki.

Waikanae crab & Akaroa salmon roulade (gf, hc) **20.00**

Otaki citrus gel, caviar, fennel purée & organic greens

The crabmeat is from the New Zealand paddle crab, a great delicacy in restaurants all over the country. Processed humanely and with great care, the cooked crabs are hand-rolled to extract the meat intact from the shell

Pan seared Riverlands veal sweetbread (gf) **20.00**

Kale pesto, pearl barley, Bay of Plenty truffle, parmesan & thyme jus

The sweetbread is sourced from Silver Fern Farms, prepared to the highest standards of food safety and quality, naturally raised and free range. Grass-fed and pasture-raised, it has a versatile and distinctive taste, is highly nutritious and excellent value, a sustainable choice.

Ken Wilson's oxtail ravioli **20.00**

Grilled radicchio, free range Hutt Valley egg Hollandaise, organic Otaki greens

The oxtail is sourced from Ken Wilson's butchery, located in Johnsonville. There, they work with a small, dedicated team of farmers for the supplying of meat products where all the meats are taken care of and produced at the highest standard.

Crispy Canterbury pork cheeks **20.00**

Otaki apple slaw, golden kumara gel, organic watercress & port wine jus

The pork cheeks are sourced from Ken Wilson's butchery, located in Johnsonville. There, they work with a small, dedicated team of farmers for the supplying of meat products where all the meats are taken care of and produced at the highest standard.

Fried Otaki mushrooms (v, gf, veg) **19.00**

Buckwheat salad, fried mushrooms, dried cocktail tomatoes, petit herb salad & honey mustard dressings

The vegetables used to create this dish are from our vegetable supplier who source all the vegetables from Otaki, where the small groups of farmers work hard to care for vegetables grown at the best quality.

*(v) vegetarian (gf) gluten free (veg) vegan (hc) healthy choice
whilst care is taken in preparing all food, we are not able to ensure complete allergen safety.*

Mains

Braised fresh meats lamb hind shank (gf) **39.00**
Three bean cassoulet, Otaki green beans & rosemary jus

Lamb hind shank is sourced from Silver Fern Farm, located in Hawke's Bay. Their lambs are tender, healthy and delicious with a subtly sweet flavour which has made it a favourite around the world. It is raised by their farmers on the lush green pastures. Prepared for you to the highest standards of food safety and quality, naturally raised and also free range.

Pan roasted market fish (gf) **39.00**
Warm Otaki golden baby beetroot & fennel salad, quail eggs, verjuice & mustard sauce

Fish is sourced daily from our local supplier Wellington Trawling Company. Established over 40 years ago and family owned & operated, they have a diverse selection of both fresh and frozen NZ seafood which is delivered daily and processed onsite.

Otaki pumpkin, mushroom & spinach lasagne (v, veg, gf) **37.50**
Chilli, tomato & red pepper jam, hydro watercress, & aged balsamic

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Forage Kitchen + Bar signature dish

Duck fat braised Canterbury pork belly (gf) **40.00**
Accompanied with Otaki celeriac & apple mash, braised witlof, red beetroot, carrots & apple jus

The Pork belly is supplied by Fresh Pork New Zealand, located in Timaru in the South Island. They own and operate the only New Zealand abattoir dedicated solely to pigs and are supplied to by a small number of dedicated farmers.

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Forage grills

Your preferred cut of meat served with Otaki agria & gold kumara gratin, glazed baby carrots and your choice of sauce (please select one):

Brandy infused pink peppercorn

Wild mushroom and thyme

Classic béarnaise

Garlic and parsley butter

Grain -fed wagyu beef fillet (gf) 180g 42.00

Grain -fed wagyu beef striploin (gf) 180g 40.00

Wagyu is well known for its nutty flavoured, fat marbled meat. Anyone who has been to Japan and been to fortunate enough to both set eyes on, let alone their teeth into, a Wagyu steak will know what we mean. An originally Japanese breed, we are now lucky enough to have them available in New Zealand – raised grain-fed Wagyu courtesy of the Hawke's Bay.

Ora king salmon fillet (gf) 180g 39.00

The Ora King Salmon farming is done in Marlborough. The pure and isolated waters of the Marlborough Sounds enable farmers to raise Ora King Salmon in a natural and wholesome manner, with sea farm pens containing 98% water space to 2% salmon. They are committed to humane harvesting techniques to ensure the process is quick, effective and stress-free as possible.

Kawakawa rubbed Canter Valley duck breast (gf) 180g 39.00

The duck breast is sourced from Canter Valley, who is a producer and supplier of quality gourmet poultry. Operating since 1987, located near Sefton in North Canterbury it is family owned & operated and striving to be environmentally conscious with sustainable poultry welfare management practices.

SIDES 8.00

Hand cut fries with truffle mascarpone & tomato sauce

Kapiti kale with almonds & bacon & shaved parmesan

Levin pommes sables with herb butter

Caesar salad with croutons, parmesan, bacon, anchovies & a poached egg

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