

CIABATTA

GRILLED CIABATTA	23 <small>EA</small>
<i>Prosciutto, olives, port wine fig</i>	
<i>Smoked salmon, black tiger prawn, celeriac purée</i>	
<i>Steak, avocado, tomato, red onion, peri peri</i>	
<i>Celeriac purée, tomato, caramelised red onion (v)</i>	

STARTERS

HOUSE CURED SALMON	16
<i>Braised baby beetroot (gf dfh)</i>	
GAME FISH CEVICHE	15
<i>Lemon and lime coconut and chilli peppers (gf n dfh)</i>	
ANGUS BEEF CARPACCIO	12
<i>Shaved parmesan, anchovies, crisp capers</i>	
FRESHLY SHUCKED WAIHEKE ISLAND OYSTER	5.5 <small>EA</small>
<i>(gf dfh)</i>	

POKE BOWLS

TUNA	18
<i>Avocado, tomato, edamame, seaweed, vegetables, sesame dressing, wasabi mayo (gf h)</i>	
SALMON	18
<i>Avocado, tomato, edamame, seaweed, wasabi mayo, vegetables, roast nori (gf h)</i>	
VEGETARIAN	18
<i>Kimchi, tofu, pickled ginger, edamame, seaweed, vegetables, sesame dressing (gf h)</i>	

V U E

SEAVIEW DINING

SIDES

BELGIUM ENDIVE	8
<i>Fresh pear, blue cheese, walnut (v gf)</i>	
GOURMET POTATOES	8
<i>Salted butter (gf v)</i>	
CHUNKY FRIES	8
<i>Peri peri mayonnaise, tomato sauce (gf v)</i>	
GREEN BEANS	8
<i>Bacon and shallots</i>	
BABY SPINACH	8
<i>Balsamic and soy dressing (v dfh)</i>	
WAFFLE FRIES	8
<i>Tomato sauce, sour cream (v)</i>	

FISH & CRUSTACEANS

CATCH OF THE DAY	31
<i>Cloudy Bay surf clam risotto, parmesan, lemon and parsley oil (gf)</i>	
BAKED AKAROA SALMON	26
<i>Creamed leek, potato fondant, pink pepper berries</i>	
<i>- our signature dish featuring renowned NZ product -</i>	
TUNA GRILLED	31
<i>Green beans, potato, red onion, tomato, olive, red wine dressing (gf dfh)</i>	
BLACK TIGER PRAWNS	23
<i>Linguine, Italian parsley, garlic, lemon, parmesan</i>	

PROTEIN & POULTRY

LAMB NECK BRAISED	28
<i>Chorizo and white bean ragout, confit garlic (gf df)</i>	
DUCK AND COCONUT LAKSA	31
<i>Shiitake dumpling, crisp shallots (df)</i>	
CHICKEN BREAST	28
<i>Stuffed with blue cheese and walnut, puy lentils, celeriac purée (gf)</i>	

300G RIBEYE CHARGRILLED	35
<i>Wild thyme baked bone marrow and includes one side</i>	

PLANT BASED & VEGETARIAN

SHIITAKE GYOZA	26
<i>Portobello mushroom purée, baby carrot, edamame (v dfh)</i>	
FRENCH ONION SOUP	9.5
<i>Parmesan crouton (v)</i>	
BRUSSELS SPROUTS	21
<i>Honey balsamic roasted, goat's cheese whip (v gf h)</i>	

(h) healthy | (gf) gluten free | (n) nuts | (df) dairy free | (v) vegetarian

DESSERT

BLACK FOREST <i>Chocolate mousse, cherry gelee, rocher glaze (n)</i>	15
HOT APPLE TART TATIN <i>Macadamia and candied hazelnut ice cream, almond tuile (n)</i>	15
WHITE CHOCOLATE & ROSE BLOSSOM CRÈME BRÛLÉE <i>Turkish delight ice cream (gf)</i>	15
ICED CAPPUCINO PARFAIT <i>Biscotti, pecan nut praline, chocolate ganache (n)</i>	15

CHEESE

*A selection of New Zealand and international cheeses,
served with crackers and accompaniments (n)*

<i>1 selection</i>	15
<i>2 selections</i>	20
<i>3 selections</i>	25

NEW ZEALAND BLUE

*Creamy and crumbly texture that matures with an edible rind,
and a sharp and salty taste*

DUTCH GOUDA

*A semi-hard cheese celebrated for its rich, unique flavour and
smooth texture*

CREAMY BRIE

*A downy-white edible rind with a rich cream-coloured centre,
buttery-soft interior that oozes at the peak of ripeness*