



## Breads

All our artisan breads are sourced from the Pandoro Bakery in Wellington. They are hand-made, using natural ingredients and baked in traditional deck ovens.

### Artisan Breads & Dips **V** 15

A selection of fresh artisan bread with homemade dips and extra virgin olive oil.

### Garlic Bread **V** 11

Toasted Ciabatta bread with garlic, parsley and homemade butter smoked in Manuka wood chips.

## Starters

### House-Smoked Ōra King Salmon **GF** 21

Served with cauliflower, summer kawa kawa slaw salad and caviar.

### Silver Fern Lamb Brain with Zany Zeus Halloumi 21

Served with roasted capsicum couscous and grilled halloumi.

*At Forage Kitchen+Bar we take pride in using every edible part: from root to flower, from nose to tail. Although this comon delicacy in France and Asia might not be your initial choice, we can highly recommend you to try it. The taste is tender and refined.*

### Soup of the Day **V** 17

Home-made daily with fresh local Otaki coast vegetables. Please ask our team for today's special.

### Grass-fed Beef Sirloin Medallion **GF** 22

Served with poached daikon radish and bacon jam.

*These Silver Fern Reserve sirloin are from premium New Zealand grass-fed beef, hand-selected and aged for 21 days, deliciously meaty and indulgent.*

### New Season Asparagus with Burrata **V** 22

Served with vanilla beetroot relish, focaccia and macadamia nut.

**V** vegetarian **GF** gluten free **VGN** vegan

We are passionat about food, however cannot guarantee an environment completely free from allergens. Traces of some ingredients may still be present in meals. We recommend customers with food allergies or special dietary needs to consult with our Management or Executive Chef who will endeavour to meet requests.



## Mains

### **Pan Seared Line-caught Fresh Moana Market Fish GF 41**

Served with lobster broth, perla potato, prawn, seaweed and baby vegetables.

### **Freedom Farms Free-range Pork Belly with Chorizo GF 38**

Served with mushy celeriac, Granny Smith apple and fennel salad.

### **Sumac-marinated Silver Fern Farms Lamb Rump and Sweetbread GF 39**

Served with a lemon ricotta cheese, sweet potato and minted peas.

### **Cajun Cauliflower Steak With Dukkha Hummus VGN GF 31**

Served with pumpkin, chimichurri sauce, pomegranate and kumara crisps.

### **Classic Caesar Salad with Prosciutto-wrapped Free-range Chicken or Prawns 32**

Romaine lettuce, free-range egg, white anchovies, croutons, bacon and parmesan.

### **Braised Wagyu Beef Cheek GF 38**

Served with truffle agria potato mash, vegetable medley and wild-mushroom jus.

## Signature Dish

### **Grass-fed Black Angus Beef Fillet 200 grams GF 46**

Served with bone marrow, asparagus, potato gratin, pumpkin and fig jus.

*Our Riverlands Angus beef comes from the traditional farming regions of Taranaki, Manawatu and the East coast, where strictly selected cattle graze freely on fertile grass meadows.*

## Sides 9 each

Seasonal Vegetables with Garlic Herb Extra Virgin Olive Oil GF VGN

Spice-Roasted Mushrooms with Ricotta Cheese GF V

Hand-Cut Parmesan Fries Served with Truffle Mascarpone GF V

Crispy Green Salad With Honey Vinaigrette and Pumpkin Seeds GF VGN

Fennel and Charred Leek Mash GF V

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## Desserts

**Whittaker's 72% Dark Ghana Chocolate Mousse** 17

Served with peanut butter, hazel nut and mango gel.

**Summer Berry Brioche** 16

Vanilla mascarpone, layers brioche, fresh mix berries.

**Rosemary-Grilled Stone Fruit** **GF** 15

Served with salted pistachios crumble and vanilla ice cream.

**Tiramisu** 17

Sponge fingers, espresso coffee, mascarpone and Baileys.

**Gourmet Ice Cream and Sorbet** 15

Please ask your waiter for today's special.

**Selection of Award-winning Local Kapiti Cheeses** 26

Accompanied by poached fruit, nuts, quince paste, assorted crackers.

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