



## DINNER MENU

### SMALL PLATES

|                                       |                                                               |    |
|---------------------------------------|---------------------------------------------------------------|----|
| Market Oyster                         | Al Forno, pancetta, tomato, pecorino crust                    | 9  |
|                                       | Natural, salmon caviar, lemon, citrus ponzu                   | 8  |
| Soup of the day                       | With grilled sourdough                                        | 19 |
| King Country Grass Fed Beef Carpaccio | Anchovies & Parmesan cream, arugula, parmigiano reggiano      | 29 |
| Lahmacun                              | Turkish Bread, Lamb mince, sumac, cinammon onions, tahini     | 21 |
| Panisse Fries                         | Queso Fundido, salsa criola, cilantro                         | 18 |
| King Prawns                           | Jumbo, oven baked, gribiche sauce, gourmet potato             | 28 |
| Abrolhos Octopus                      | NZ squid, butter beans, nduja, tomato water, fennel, baquette | 29 |
| Hokkaido Scallops                     | Bisque Noir, salmon caviar, pancetta, vanilla risotto         | 29 |
| Baked Eggplant                        | Vegan Mozzarella, parma tomato, basil                         | 28 |
| Le chou-fleur                         | Pan roasted cauliflower, confit beetroot, apricot dip         | 27 |

### LARGE PLATES

|                       |                                                                                    |    |
|-----------------------|------------------------------------------------------------------------------------|----|
| NZ Veal Scaloppine    | Alla Marsala, Portobello mushrooms, rosemary potatoes                              | 43 |
| Mojo Chicken          | Cuban BBQ, garlic kale, creamy agria potato                                        | 40 |
| Snapper Fillet        | Chargrilled jumbo prawn, fennel ala grecque, etouffee                              | 44 |
| Lamb Rack             | Pan roasted, kumara frico, goat cheese, duck fat tomato, broccolini, blueberry jus | 47 |
| Spanish Seafood Stew  | Andalucian style, potato, sherry wine, yellow capsicum, baquette                   | 48 |
| Lamb Ragu Pappardelle | Baby spinach, oragano, pecorino cheese                                             | 45 |
| Mushrooms Provencal   | Herbs of Provence, shallots, lemon, capers, tomato, chardonnay                     | 42 |
| Aubergine Musakhan    | Aquafaba, red cabbage, eggplant caviar, burned cauli, pine nuts                    | 35 |

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Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.



## GRILL

### PORK

|                                                              |      |    |
|--------------------------------------------------------------|------|----|
| Pork Chop Tagliata<br>(Jamaican pork, slaw, pineapple salsa) | 300g | 47 |
|--------------------------------------------------------------|------|----|

### BEEF

|                                                                                                                         |      |     |
|-------------------------------------------------------------------------------------------------------------------------|------|-----|
| Waikato Angus Eye Fillet (21 days dry aged)                                                                             | 180g | 48  |
| Waikato Angus Sirloin (21 days dry aged)                                                                                | 250g | 45  |
| Hereford Taranaki Scotch (14 days dry aged)                                                                             | 300g | 57  |
| Hereford King Country, Tomahawk (14 days dry aged)<br>(served with sauteed potatoes, salad and 3 sauces of your choice) | 800g | 110 |
| King Country Angus T-bone (21 days dry aged)<br>(served with sauteed potatoes, salad and 3 sauces of your choice)       | 1 kg | 125 |

### FISH

|                                                                  |      |    |
|------------------------------------------------------------------|------|----|
| King Fish Steak<br>(Rocoto, Peruvian onion salsa)                | 250g | 48 |
| Yellow Belly Flounder<br>(Lemon beurre blanc, capers and chives) | 300g | 48 |

### SAUCES

|                            |                         |             |
|----------------------------|-------------------------|-------------|
| Beef red wine jus          | Mushroom & Chorizo ragu | Chimichurri |
| Bearnaise                  | Wholegrain mustard      |             |
| Creamy peppercorn & brandy | Horseradish             |             |

### SIDES

|                        |                                                |    |
|------------------------|------------------------------------------------|----|
| Roasted gourmet Potato | Rosemary, sea salt                             | 18 |
| Agria Potato Mash      | jus                                            | 18 |
| Sauteed Broccolini     | Garlic, chili, lemon                           | 18 |
| Cucumber Salad         | Daikon, red radish, chinkiang vinegar, chervil | 18 |
| Arugula & Parmesan     | Red onions, tomato                             | 18 |
| Agria Fries            |                                                | 18 |

### DESSERTS

|                             |                                                                                    |    |
|-----------------------------|------------------------------------------------------------------------------------|----|
| Stracciatellamisu           | Cookies & cream tiramisu                                                           | 19 |
| Apple Crumble               | Rum and raisin ice cream                                                           | 19 |
| Chocolate Basque Cheesecake | 70% Chocolate, vanilla ice cream                                                   | 19 |
| Affogato                    | Almond hazelnut frangelico ice cream, espresso                                     | 19 |
| Cheese Platter              | Assorted NZ and international cheese, fruit paste, crackers, dried fruits and nuts | 27 |