TAPESTRY
GRILL & BAR

The DINNER MENU

TO THE TABLE

HOMEMADE ARTISANAL LOAF | 6
Garlic Confit Fondue | Evoo | Marlborough Sea Salt

KAIPARA BAY OYSTER | 9
Southern Fried | Buttermilk | Bloody Mary Mayo Celery

KAIPARA BAY OYSTER (NATURAL) | 9
Caviar | Lemon | Ponzu Dressing

SOUP OF THE DAY | 20
With Grilled Sourdough

SMALL PLATES

BEEF CARPACCIO | 29
Bone Marrow Emulsion | Caperberry | Arugula | Aged Parmigiano Reggiano

FISH SASHIMI | 27
Coconut-Ginger Consomme | Chili Gelee | Cilantro Micro

PURPLE OCTOPUS | 29
Silky Black Bean Essence | Green Tomato Soil | Red Chili Curls

TAPESTRY DUO | 31
A5 Wagyu | Hokkaido Scallops | White Quinoa | Red Caviar

HEIRLOOM TOMATO | 28
Injected Buffalo Mozzarella | Basil Chlorophyll | Balsamic Pearls

CARNAROLI SPHERES | 27
Sicilian Style | Aged Parmesan Cream | Smoked Chili Silk

PORK BELLY | 29
Liquid-Smoked | Curtido Red Cabbage | Corn Sformato

LARGE PLATES

PAN- ROASTED SNAPPER FILLET | 45
Clams | Saffron Risotto | Spring Salad

GNOCCHI | 39
Zucchini | Tomato | Spinach | Red Pepper | Evoo

BABY CRAYFISH LINGUINE | 44
Shellfish Bisque & Lemon Herb | Chili

PORK BELLY | 42
Free Range Pork Belly | Southeast Asian | Pork Jus | Asian Vegetables

GRILL

WAIKATO EYE FILLET (180g) | 52

JAPANESE STRIP LOIN A5 WAGYU (150g) | 160

RIBEYE (300g) | 60

WAIKATO ANGUS SIRLOIN (250g) | 47

RIBEYE ON THE BONE (800g - 1.2kg) | 20 Per 100g
Served With Sauteed Potatoes
Salad And 3 Sauces Of Your Choice

AUBERGINE | 41
Caponata | Romesco | Green beans | Fennel

LAMB RACK| 49
Kumara Frico | Goat Cheese | Duck Fat Tomato | Bimi |Blueberry Jus

SWORD FISH (250g) | 47
Heirloom tomato gazpacho | Kumara Fondante | Blue Tortilla

HALF CHICKEN | 45
Summer Harvest & Chicken Jus

All fish is locally sourced.
Please inform our team if you have a food allergy or intolerance

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SIDES

BROCCOLINI | 18
Chili | Garlic | Lemon

ROASTED GOURMET POTATOES | 18
Rosemary | Salt Flakes | Evoo

CAESAR SALAD | 18
Anchovies Dressing | Parmesan Cheese | Bacon Croutons

SPRING VEGETABLES | 18
Thyme | Red Wine Gastrique & Mint

GARDEN SALAD | 18
Tomatoes | Red Onions | Cucumber

TRIPLE FRIED POTATO FRIES | 18
Aioli | Ketchup | Sea Salt

SAUCES

Beef Red Wine Jus | Bearnaise | Creamy Peppercorn & Brandy | Mushroom & Chorizo Ragu | Wholegrain Mustard | Horseradish | Chimichurri

DESSERT

PULLMAN HONEY CAKE | 19
Hokey Pokey Ice Cream | Caramelised Apple | Honey Crumble

BERRY CHOUX |19
Chocolate Diplomat | Berry Compote | Fresh Berries | Vanilla Ice Cream

UBE AFFOGATO | 19
Cream Cheese Foam

VEGAN BROWNIE | 19
Coconut Ice Cream | Fresh Orange Segments | Orange Glaze | Coconut Crumble

CHEESE BOARD | 29
French Cheeses | Pickles | Relish Crackers | Manuka Honey | Crostini
*Choose 2 cheese (Blue, Brie, Comte)

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