

BREAD

House Made Kumara Bread 15
Wairarapa olive oil | balsamic vinegar | dip

COLD ENTRÉES

Kauri Bay Oysters (6 Pieces) GF DF 28
Shallot & sherry vinegar | sea chicory | lemon
Match with Thomas Batch Blanc De Gris

Timaru Farm Pork & Pistachio Terrine N 23
Gribiche sauce | cornichons | whole grain mustard | baby radish |
toasted baguette
Match with Man O' War Sauvignon Blanc

Game Fish Ceviche GF DF 24
Curious croppers tomatoes | cucumber | wakame seaweed | chilli |
lime
Match with Villa Maria Southern Clays Sauvignon

Roasted Pumpkin & Clevedon Buffalo Curd Salad GF V N 21
Baby rocket | tomato | cucumber | artichoke | toasted hazelnuts |
olive oil
Match with West Brook Chardonnay

HOT ENTRÉES

Pukekohe Kumara, Lemongrass & Ginger Soup GF V DF 18
Coconut cream | toasted cashew sambal
Match with Nanny Goat Chardonnay N

Pan Seared Scallops GF N 27
Bombay Hill cauliflower purée | toasted pine nuts | black pudding
Match with Camshorn Riesling

Salt & Pepper NZ Arrow Squid GF N 23
Asian slaw | sriracha mayo | fried shallots
Match with Kim Crawford Pinot Gris

Parkvale Mushroom & Truffle Pansotti V N 23
Organic cream | sautéed mushrooms | basil pesto | parmesan
Match with Te Tera Sauvignon Blanc

**THREE COURSE \$85 PER PERSON
SELECT ANY ENTRÉE, MAIN AND DESSERT**

MAINS

Riverland's Beef Eye Fillet	GF	48
Fondant potato creamed spinach porcini & truffle jus		
<i>Match with Man O' War Cabernet</i>		
Hawke's Bay Lamb Loin		48
Ratatouille pearl couscous kalamata ashes red wine jus		
<i>Match with Mt Difficulty Roaring Meg Pinot Noir</i>		
Rangitikei Free Range Chicken Breast	GF N	42
Cannelloni bean cassoulet chicken sausage kale crunch jus		
<i>Match with West Brook Chardonnay</i>		
Timaru Farm Pork Cutlet	GF	45
Chorizo grilled red peppers baby peas soft polenta red wine jus		
<i>Match with Church Road Merlot</i>		
Akaroa Salmon	GF	45
Piccolo potatoes black olive soil cherry tomatoes green beans salsa verde		
<i>Match with Passage Rock Rose</i>		
Hauraki Gulf Snapper	GF	45
Cloudy Bay diamond clams confit fennel saffron potatoes crayfish bisque		
<i>Match with Man O' War Gravestone Sauvignon Blanc/Semillion</i>		
Green Risotto	GF V N	32
Bombay hill's legumes spinach purée baby rocket parmesan		
<i>Match with Stoneleigh Pinot Gris</i>		

SIDES

**\$15 for 2 sides
\$9 for one**

Garden Salad	GF DF V
Apple cider & manuka honey dressing	
Shoestring Fries	GF V
Basil aioli	
Steamed Broccolini	
The village press extra virgin olive oil toasted almond	
Cumin Roast Carrot	GF DF V
Salsa verde	
Fried Cauliflower	GF DF V
Parmesan shallot oil	

N Contains Nuts – GF Gluten Free – V Vegetarian – DF Dairy Free

DESSERT

Jelly Tip Bar Raspberry jelly vanilla cream chocolate mousse	N	19
Peanut Butter Pebble Black currant cream crunchy nutella meringue	N	19
Coconut Shell Pineapple compote passionfruit curd kaffir lime crumb	GF	19
Spiced Apple and Date Pudding Apple compote vanilla bean ice cream oat crumble	N	19
Keke Tiakarete (70% dark chocolate) Layered chocolate cake raspberry jelly paleo raspberry sorbet	GF DF V	19
Selection of Ice cream & Sorbets Please enquire with your waiter for today's flavours	GF V available	17
'Whitestone' Cheese Board Vintage Windsor blue Vintage smoked cheddar Lindis pass camembert	N GF available	27

Served with walnuts | quince paste | grapes | natural oat crackers

TO FINISH

De Valcourt	9.5
The Ned Noble Sauvignon Blanc	15
Remy Martin VSOP	15
Taylor's 10 year old Tawny	16

If you have any particular dietary requirements, please advise your waiter prior to ordering
Orbit cannot guarantee that any menu item is free of allergens.

A minimum spend of \$40 per person for dinner is required
Menu items are subject to availability