

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

## BREAD

**Bread Of The Day** N 15  
Wairarapa Olive Oil | Balsamic Vinegar | Dip

## COLD ENTRÉES

**NZ Kingfish Poké** GF 24  
Crème Fraîche | Apple | Fennel | Radish | Soy & Sesame Oil Dressing  
*Match with Kumeu Village Pinot Gris \$14*

**King Prawn Salad** GF 27  
Iceberg Lettuce | Vine Ripened Tomatoes | Avocado | Aoraki Salmon Roe |  
Horseradish & Mustard Mayo  
*Match with Man O' War Gravestone Sauvignon Blanc \$15*

**Clevedon Buffalo Mozzarella** V GF 26  
Curious Cropper Tomatoes | Kalamata Olives | Baby Spinach |  
Aged Balsamic  
*Match with Passage Rock Rose \$12.5*

## HOT ENTRÉES

**Bombay Hills Cauliflower Soup** V N 18  
Almond Milk | Saffron Oil  
*Match with Westbrook Chardonnay \$17*

**Tagliolini with Spanner Crab** 27  
Chilli Spiked Kaikoura Shell Fish Sauce  
*Match with Camshorn Riesling \$14.5*

**Salt & Pepper NZ Arrow Squid** GF 23  
Pickled Cucumber | Sriracha Mayo | Lime  
*Match with Martinborough Te Tera Sauvignon Blanc \$12*

**Porirua Pork Belly** GF 24  
Parsnip Cream | Grilled Onions | Fried Kale | Pork Floss | Cider Jus  
*Match with Nanny Goat Pinot Noir \$15.5*

**Beetroot Raviolini** V N 21  
Forest Hill Goat's Curd | Basil Pesto | Pine Nuts  
*Match with Passage Rock Rose \$12.5*

# MAINS

**NZ Riverland's Beef Eye Fillet** GF **48**

Potato Gratin | Caramelised Onions | Confit Portobello Mushroom | Gremolata | Jus

*Match with Puriri Hills Mokoroa Bordeaux Blend \$15*

**Hawke's Bay Lamb Loin** GF **48**

Creamy Polenta | Eggplant, Zucchini & Sundried Tomato Ragout | Roast Baby Carrot | Jus

*Match with Trinity Hill Syrah \$12*

**Rangitikei Free Range Chicken Breast** GF N **42**

Sautéed Spinach | Sweetcorn & Red Pepper Salsa | Broccolini | Jus

*Match with Westbrook Chardonnay \$17*

**Cambridge Duck Breast** GF N **48**

Roasted Spiced Kumara | Asparagus | Watercress Pesto | Roast Baby Onion | Jus

*Match with Te Kairanga Runholder Pinot Noir \$18*

**Akaroa Salmon** GF **46**

Piccolo Potatoes | Black Olive Soil | Cherry Tomatoes | Green Beans | Salsa Verde

*Match with Passage Rock Rose \$12.5*

**Hauraki Gulf Snapper** GF **46**

Sautéed Cauliflower | Cloudy Bay Clams | Zucchini | Tomato | Lemon Butter Sauce

*Match with Kumeu Village Pinot Gris \$14*

**Spinach Gnocchi** V N **32**

Pan Fried Park Vale Oyster Mushrooms | Spring Vegetables | Parmesan | Truffle Oil

*Match with Man O' War Gravestone Sauvignon Blanc \$15*

## SIDES

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

**Garden Salad** GF DF V

Apple Cider & Manuka Honey Dressing

**Shoestring Fries** GF V

Garlic & Parsley Aioli

**Steamed Asparagus** GF V

Verjuice Beurre Blanc | Fried Shallots

**Roasted Bombay Hill Baby Carrot** GF V

Tahini Yoghurt Dressing

**Fried Piccolo Potatoes** GF V

Roasted Masala Spice | Sour Cream

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

# DESSERT

## For The Love Of Bees

**Our honey is sourced from our local city hive in Victoria Park**

Honey & Cinnamon Mousse | Honey Crumble | Citrus Orange  
Creameux



19

## Caramelia Cherry Mousse

Caramelia Chocolate Mousse | Chocolate Sponge | Cherry  
Compote

19

## Passonfruit & Mango Pebble

Passionfruit & Mango Mousse | Passionfruit Confit | Almond  
Sponge

N

19

## Pinot Noir Plum Doris

Coconut Mousse | Plum Compote | Horopito Tips | Pistachio  
Sponge

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

17

V available

## 'Whitestone' Cheese Board

**Vintage Windsor Blue**  
**Vintage Smoked Cheddar**  
**Lindis Pass Camembert**

N

27

GF available

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