

**THREE COURSE \$79 PER PERSON
SELECT ANY ENTRÉE, MAIN AND DESSERT**

BREAD

Bread Rolls 15
Wairarapa Olive Oil | Balsamic Vinegar

COLD ENTRÉES

Sesame Crusted Yellow Fin Tuna Loin GF 24
Cucumber | Daikon | Christchurch Wasabi Mayo |
Soy Dressing | Pea Crunch

Baby Cos Salad GF V N 27
Curious Cropper Tomatoes | Toasted Hazelnuts |
Baby Beetroot | Clevedon Buffalo Curd | Parsley Oil

HOT ENTRÉES

Bombay Hills, Carrot & Turmeric Soup GF VG N 18
Coconut Cream | Toasted Almond

Pistachio Linguini V N 27
Zucchini & Carrot Noodles | Parmesan | Parsley | Chilli

Porirua Pork Belly GF N 24
Roast Jerusalem Artichoke | Spiced Apple & Walnut Purée |
Fried Kale | Jus

Salt & Pepper NZ Arrow Squid GF 24
Cos Lettuce | Bean Sprouts | Red Pepper | Mint |
Galangal Sauce

SkyCity is proud to be a Toitū carbon zero certified organisation



MAINS

Riverland Beef Fillet Spiced Kumara Garlic & Herb Roasted Tomato Grilled Zucchini Herb Oil Jus	GF	48
Rangitikei Chicken Breast Carrot & Orange Velouté Grilled Cauliflower Kale Salsa Verde Parsnip Crisps	GF	42
Hawke's Bay Lamb Rump Roasted Root Vegetables Lemon & Herb Quinoa Chimichurri Rosemary Jus	GF	48
Akaroa Salmon Fillet Mushroom & Piccolo Potatoes Capers Green Beans Smoked Tomato Beurre Blanc	GF	46
NZ Market Fish Cloudy Bay Clams Tomatoes Fennel Rouille Bouillabaisse Stock	GF	46
Pukekohe Butternut Risotto (Vegan Option Available) Diced Pumpkin Green Peas Chives Parmesan Mascarpone Toasted Pine Nuts	GF V N	32
Leek & Walnut Ravioli Marinated Clevedon Buffalo Curd Roasted Pumpkin Pine Nuts & Leek Sauce	V	32

SIDES

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

Garden Salad Apple Cider Dressing	GF V DF
Shoestring Fries Chipotle Aioli	GF V
Fried Piccolo Potatoes Garlic & Herb Butter	GF V
Steamed Green Vegetables Lemon Infused Olive Oil Toasted Almonds	GF V

N Contains Nuts

GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free

DESSERTS

For The Love Of Bees

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

Honey & Cinnamon Mousse | Honey Crunch |
Mandarin Crèmeux



19

Seasonal Berries Cheese Cake

Pistachio Crumble | Strawberry Jam | Golden Feuilletine

19

Guanja 72% Chocolate Cream

Toffee Caramel Sauce | Salted Chocolate Soil |
Orange Cremeux | Golden Feuilletine Flakes

19

Tiramisu

Espresso Mousse | Hazelnut Crumble | Coffee Jelly |
Arabica Cream Ball

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

Cheese Board

Vintage Windsor Blue
Vintage Smoked Cheddar
Kapiti Kahikatea Camembert

N

27

GF Available

Served With Nut Trail | 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 dietary requirements, please advise your waiter prior to ordering.

Orbit cannot guarantee that any menu item is free of allergens.

A minimum spend of \$30 per person for Lunch and \$40 per person for Dinner is required.

Menu items are subject to availability.