

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

## BREAD

### Hand Crafted Bread Roll

Wairarapa Olive Oil | Balsamic Vinegar

V 15

## COLD ENTRÉES

### NZ Smoked Salmon

Dill Crème Fraîche | Avocado | Baby Capers | Shaved Fennel |  
Aoraki Salmon Roe

GF 27

### Thyme & Oregano Beef Carpaccio

Horseradish Cream | Pecorino Cheese | Kalamata Olive Dust |  
Rocket Salad | Radish

GF 26

### Baby Cos Salad

Curious Cropper Tomatoes | Toasted Hazelnuts |  
Baby Beets | Clevedon Buffalo Curd | Parsley Oil

GF V N 27

## HOT ENTRÉES

### Tomato & Basil Soup

Toasted Pine Nuts | Basil Oil

GF VG N 18

### Pistachio Linguini

Zucchini & Carrot Noodles | Parmesan | Parsley | Chilli

V N 26

### Fresh Pork - Pork Fillet

Parsnip Purée | Seasonal Vegetables | Crispy Bacon Bits |  
Cider Jus

GF N 25

### Salt & Pepper NZ Arrow Squid

Cos Lettuce | Bean Sprouts | Red Pepper | Mint |  
Galangal Sauce

GF 24

*SkyCity is proud to be a Toitū carbon zero certified organisation*



# MAINS

<b>Riverland Beef Fillet</b> Spiced Crushed Kumara   Asparagus   Sautéed Mushrooms   Herb Oil   Jus	GF	<b>48</b>
<b>Rangitikei Chicken Breast</b> Carrot Velouté   Grilled Cauliflower   Kale   Salsa Verde   Parsnip Crisps   Jus	GF	<b>43</b>
<b>Hawke's Bay Spring Lamb Loin</b> Dauphinoise Potato   Crushed Peas   Roasted Baby Carrot   Rosemary Jus	GF	<b>48</b>
<b>Akaroa Salmon Fillet</b> Mushroom & Piccolo Potatoes   Capers   Green Beans   Smoked Tomato Beurre Blanc	GF	<b>46</b>
<b>NZ Market Fish</b> Cloudy Bay Clams   Tomatoes   Fennel   Rouille   Bouillabaisse Stock	GF	<b>46</b>
<b>Pukekohe Butternut Risotto (Vegan Option Available)</b> Diced Pumpkin   Green Peas   Chives   Parmesan   Mascarpone   Toasted Pine Nuts	GF V N	<b>33</b>
<b>Potato &amp; Spinach Gnocchi (Vegan Option Available)</b> Whitestone Blue Cheese Sauce   Baby Spinach   Mushrooms   Parmesan	V	<b>33</b>

# SIDES

**\$16 for two sides  
\$9 for one**

<b>Garden Salad</b> Apple Cider Dressing	GF V DF
<b>Shoestring Fries</b> Chipotle Aioli	GF V DF
<b>Fried Piccolo Potatoes</b> Garlic & Herb Butter	GF V
<b>Steamed Green Vegetables</b> 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



20

## Seasonal Berries Cheesecake

Pistachio Crumble | Strawberry Jam | Golden Feuilletine

19

## Guanaja 72% Chocolate Cream

Toffee Caramel Sauce | Salted Chocolate Soil |  
Orange Crèmeux

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

20

## 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.