

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

BREAD

Hand Crafted Bread Roll V 15.5
Wairarapa Olive Oil | Balsamic Vinegar

COLD ENTRÉES

NZ Smoked Salmon GF 27
Dill Crème Fraîche | Avocado | Baby Capers |
Shaved Fennel | Aoraki Salmon Roe

Thyme & Oregano Beef Carpaccio GF 26
Horseradish Cream | Pecorino Cheese |
Kalamata Olive Dust | Rocket Salad | Radish

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

HOT ENTRÉES

Tomato & Basil Soup GF VG N 18
Toasted Pine Nuts | Basil Oil

Pistachio Linguini V N 26
Zucchini & Carrot Noodles | Parmesan | Parsley | Chilli

Fresh Pork - Pork Fillet GF 25
Parsnip Purée | Seasonal Vegetables | Crispy Bacon Bits |
Cider 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 Crushed Kumara Asparagus Sautéed Mushrooms Herb Oil Jus	GF	49
Rangitikei Chicken Breast Carrot Velouté Grilled Cauliflower Kale Salsa Verde Parsnip Crisps Jus	GF	43
Hawke's Bay Spring Lamb Loin Dauphinoise Potato Crushed Peas Roasted Baby Carrot Rosemary Jus	GF	48
Akaroa Salmon Fillet Mushroom & Piccolo Potatoes Capers Green Beans Smoked Tomato Beurre Blanc	GF	46.5
NZ Market Fish Cloudy Bay Clams Tomatoes Fennel Rouille Bouillabaisse Stock	GF	46.5
Pukekohe Butternut Risotto (Vegan Option Available) Diced Pumpkin Green Peas Chives Parmesan Mascarpone Toasted Pine Nuts	GF V N	35
Potato & Spinach Gnocchi (Vegan Option Available) Whitestone Blue Cheese Sauce Baby Spinach Mushrooms Parmesan	V	35

SIDES

10

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

N Contains Nuts


GF Gluten Free

V Vegetarian

VG Vegan

DF Dairy Free

DESSERTS

For The Love Of Bees	N		20
Our honey is sourced from our local city hive in Victoria Park Honey & Cinnamon Mousse Honey Crunch Mandarin Crèmeux			
Seasonal Berries Cheesecake	N		19
Pistachio Crumble Strawberry Jam Golden Feuilletine			
Guanaja 72% Chocolate Cream			19
Toffee Caramel Sauce Salted Chocolate Soil Orange Crèmeux	N		
Tiramisu	N		19
Espresso Mousse Hazelnut Crumble Coffee Jelly Arabica Cream Ball			
Keke Tiakarete (70% Dark Chocolate)	GF DF V		20
Layered Chocolate Cake Raspberry Jelly Paleo Raspberry Sorbet			
Selection Of Ice Cream & Sorbets	GF		17
Please enquire with your waiter for today's flavours	V Available		
Cheese Board	N		27
Vintage Windsor Blue Vintage Smoked Cheddar Kapiti Kahikatea Camembert	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.