

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 Spice Mix | 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

Carmelia Cherry Mousse

Carmelia 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 \$30 per person for dinner is required
Menu items are subject to availability