

# ORBIT WEEKENDS SET MENU

**3 COURSES \$90**

**CHOICE OF ENTRÉE, MAIN & DESSERT**

**Bread Of The Day N**

Wairarapa Olive Oil | Balsamic Vinegar | Dip

## ENTRÉE

**Bombay Hills Cauliflower Soup V N**

Almond Milk | Saffron Oil

**NZ Kingfish Poké GF**

Crème Fraîche | Apple | Fennel | Radish | Soy & Sesame Oil Dressing

**Salt & Pepper NZ Arrow Squid GF**

Pickled Cucumber | Sriracha Mayo | Lime

**Porirua Pork Belly GF**

Parsnip Cream | Grilled Onions | Fried Kale | Pork Floss | Cider Jus

## MAINS

**NZ Riverland's Eye Fillet GF**

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

**Rangitikei Free Range Chicken Breast GF N**

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

**Akaroa Salmon GF**

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

**Spinach Gnocchi V N**

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

## DESSERTS

**Pinot Noir Plum Doris N**

Coconut Mousse | Plum Compote | Horopito Tips | Pistachio Sponge

**Carmelia Cherry Mousse**

Carmelia Chocolate Mousse | Chocolate Sponge | Cherry Compote

**Keke Tiakarete (70% Dark Chocolate) GF DF V**

Layered Chocolate Cake | Raspberry Jelly | Paleo Raspberry Sorbet

**Selection of Ice Cream & Sorbet GF (V Available)**

Please enquire with your waiter for today's flavours

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.