

ORBIT WEEKEND SET MENU

**THREE COURSE \$90 PER PERSON
SELECT ANY ENTRÉE, MAIN & DESSERT**

Hand Crafted Bread Roll V

Wairarapa Olive Oil | Balsamic Vinegar

ENTRÉES

Tomato & Basil Soup VG GF N

Toasted Pine Nuts | Basil Oil

NZ Smoked Salmon GF

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

Salt & Pepper NZ Arrow Squid GF

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

Fresh Pork - Pork Fillet GF

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

MAINS

Riverland Beef Fillet GF

Spiced Crushed Kumara | Asparagus | Sautéed Mushrooms | Herb Oil | Jus

Rangitikei Chicken Breast GF

Carrot Velouté | Grilled Cauliflower | Kale | Salsa Verde | Parsnip Crisps | Jus

Akaroa Salmon Fillet GF

Mushroom & Piccolo Potatoes | Capers | Green Beans | Smoked Tomato Beurre Blanc

Potato & Spinach Gnocchi V (Vegan Option Available)

White Stone Blue Cheese Sauce | Baby Spinach | Mushrooms | Parmesan

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



Seasonal Berries Cheesecake

Pistachio Crumble | Strawberry Jam | Golden Feuilletine

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

N Contains Nuts — GF Gluten Free — V Vegetarian — DF Dairy Free

***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.
Menu items are subject to change***

SkyCity is proud to be a Toitū carbon zero certified organisation

