

# ORBIT FRIDAY & SATURDAY DINNER SET MENU

SELECT ANY ENTRÉE, MAIN & DESSERT

## Hand Crafted Bread Roll V

Wairarapa Olive Oil | Balsamic Vinegar

## ENTRÉES

### Tomato & Basil Soup GF VG 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 Sprouts | Red Pepper | Mint | Galangal Sauce

### Fresh Pork - Pork Fillet GF

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

## MAINS

### Riverland Beef Fillet GF

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)

Whitestone Blue Cheese Sauce | Baby Spinach | Mushrooms | Parmesan

## DESSERTS

### For The Love Of Bees N

**Our honey is sourced from our local city hive in Victoria park**

Honey & Cinnamon Mousse | Honey Crunch | Mandarin Crèmeux



### Seasonal Berries Cheesecake N

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 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**

