



# TIKI LOUNGE

## starters

- garlic bread 6 bread with olive oil and dukkah 9.8
- Tiki chips - kumara and taewa thins with aioli 6

## small plates

- rare beef with red onion & cabbage salad, ponzu dressing, chilli pepper 12.5
- prawn cocktail 12
- mussel fritters with thai dressing 11.9
- west coast whitebait fritters with hollandaise 16.9
- salt and pepper squid with caper aioli and tomato salad 11
- not too spicy chicken wings 11.9
- chickpea kofta with cucumber and mint yoghurt 10
- rewana toast with fresh tomato, pan-fried haloumi and olive oil 13.5
- kikorangi blue and cashew nut wonton with blackberry coulis 13

## long plates to share

- for 2 – 4 people
- kaimoana – mussel fritters, panfried garlic baby paua, raw fish with coconut and coriander, pesto ½ shell mussels, fresh smoked fish, garlic prawns with Maori potato thins, rock salt and breads 45

tiki lounge tasting platter - a selection of our small plates for 2-4 people to share 36

antipasto of cheeses, dips, breads and cold meats 28

## salads

- crumbed calamari, salad greens, lemons, sweet chilli & lime dressing 16
- chicken, avocado and salad greens with mango dressing 16
- pear, walnut, parmesan and rocket with walnut oil dressing 16
- rare thai beef with crispy noodles, salad greens and nam jim dressing 17

## sides

- fries and aioli 5.5
- today's market vegetables 6
- kumara chips and sour cream salad greens 6.5

## big plates

- fresh mussels in a white wine, cream and saffron broth with dill, lemons and chunky bread 22
- free-range pork cutlet, breaded with caramelised kumara and salsa of black eyed pea, red pepper and sweetcorn 24
- tarte tatin of caramelised onion, creamy goats cheese, rocket, roasted cherry tomatoes and chilean olives 19.8
- free-range corn-fed chicken with cranberries and fresh thyme jus, with roasted vine tomatoes, buttered spinach and polenta 24
- prime scotch fillet with paris butter, zucchini ribbons, chunky fries and jus 29

## burgers, nachos and skins

- open foccacia of chickpea pattie, beetroot relish, cucumber and mint yogurt, and salad greens 17.5
- cajun chicken burger, salad greens, mango and avocado salsa, with kumara fries 17.9
- beef burger, grilled cheese, bacon, caramelised onion, lettuce, tomato, avocado, house fries and aioli 17
- nachos beef or vegetarian with melted cheese, sour cream and guacamole 14
- potato skins with crisp bacon, melted cheese and sour cream 13

## puddings

- chocolate fondant with homemade baileys and hazelnut ice cream and cream baked to order – please allow 15 minutes 14
- burnt sugar custard, poached rhubarb and cinnamon shortbread 12.5

brown sugar and coconut pavlova with cream, cointreau syrup, fresh tangelo and hazelnut sprinkle  
 for the duration of November to February the Tiki Lounge will donate \$4 to Te Omanga Hospice each time this dessert is ordered



- chocolate fondue for two, with seasonal fruits, marshmallows & other yummy bits 18
- summer berries and rose wine jelly with fresh raspberry coulis and soft cream 12
- classic banana split with chocolate ganache, wafers, nuts and cherries 12.9
- cheese**
- kikorangi blue and creamy brie with oat crackers, quince paste and warm roasted walnuts 14