

SPEAKER OF THE HOUSE

Nick Weller · Head Chef

SPEAKER RULINGS

If there is a dish you're fond of but needs tweaking to your liking, then please do not hesitate to let your representative of Caucus know.

INTRODUCTION

(STARTER)

Chef's soup of the day served with grilled bread (HC)	12
Toasted garlic baguette gratinated with mozzarella	8
Chargrilled bread selection with apple balsamic, toasted dukkah, olive oil and pesto	15
Mini trio of soup; two hot, one cold, served with grissini breadsticks (HC)	12

FIRST READING

(ENTREES)

Braised pork belly with Wairarapa saffron cauliflower cream, chilli jam, caramelised pear and apple syrup (GF)	17
Baked sweet corn flan with roasted mushroom, green tomato chutney and truffle oil (V)	16
Horopito rubbed mini lamb rack with sweet potato rosti, minted pea purée and ribbons of carrot and parsnip (GF)	18
Warm spiced venison salad, tomato, eggplant, bruschetta and watercress (HC)	18
Salmon parfait and crab tartar with foccacia wafers, topped with crème fraîche and salmon caviar	17
Lemongrass and ginger prawn skewers with pineapple chilli salsa and mango mayonnaise (GF)	17

SECOND READING

(MAINS)

Roast garlic and thyme Canterbury lamb rump served on a saffron gruyere parsnip galette with baby vegetables, and port wine jus (GF)	36
Spicy eggplant filo parcel with provençal polenta cake, mizuna and tzatziki (HC, V)	30
Goats cheese and olive stuffed free range chicken breast wrapped with streaky bacon on Otaki potato pancake, ratatouille and capsicum purée (GF)	32
Seared Marlborough salmon fillet on beetroot risotto with broccolini, horseradish crème fraîche and crispy beetroot (GF)	34
Sustainable catch of the day on salsa verde potato cake, braised baby leek, whole garlic prawns and blood orange hollandaise	33

CAUCUS GRILL

Wairoa 250g Angus beef sirloin	34
Wairoa 200g Angus beef fillet	37
Pork Sirloin	33

SERVED WITH a choice of beer fries, potato gratin or baked potato with sour cream

PLUS vegetables or fresh garden salad

AND YOUR choice of port wine sauce, Béarnaise or creamy peppercorn sauce

SIDES DISHES

(SIDES)

Beer Fries with tomato sauce and aioli	8
Market fresh steamed vegetables	8
Sautéed garlic mushrooms	8
Creamy mash potato	8
Fresh garden salad with balsamic vinaigrette	8

PUBLIC VOTE

Tandoori chicken curry served with scented jasmine rice, naan bread and poppadom basket ^(N)	26
Chicken parmigiana, crumbed chicken breast topped with tomato fondue and parmesan, served with mash potato and fresh garden salad	26
Bangers and mash with braised red cabbage, mash potato, and onion gravy	26
Chef's homemade pie served with beer fries and a fresh garden salad	27

ROYAL ASSENT

(DESSERT)

Novotel warm molten chocolate cake with blueberry compote, vanilla bean ice cream and hazelnut chantilly cream ^(N)	14
Layered lemon meringue with citrus mascarpone cream and almond tuille ^(N, GF)	15
Orange and cardamom brulée with pistachio wafer, vanilla bean ice cream and candied orange ^(N, GF)	15
Warm Apple and Rhubarb crumble with cinnamon panna cotta and vanilla bean ice cream ^(N, GF)	15
Kapiti Cheese Platter of Kikorangi Blue, Aorangi Brie and Gouda with water crackers, dried fruit, nuts, fig and pear chutney	18

(HC) THESE ARE OUR HEALTH CHOICE OPTIONS (V) VEGETARIAN (GF) GLUTEN FREE (N) CONTAINS NUTS