



Welcome to your Square dining experience,

Before “contemporary” and “chic” were the flavours of the month, chefs used words like “wholesome” and “homely”, and food was prepared the way your mother made it; charred meat and over-boiled vegetables. The tomato shaped bottle of tomato sauce was never far from reach – a perfect condiment to any meal.

At the Square Restaurant we won’t use words like “contemporary” or “chic” – instead we ask our food to speak for itself. The result is uncomplicated food, clean flavours, and dishes with no more than five aspects per plate. There are components of our mothers cooking we left behind – we guarantee no over-boiled vegetables or charred meat in sight, but as you are in a restaurant in New Zealand we will happily bring you a side of tomato sauce if requested!

To avoid any run-ins with the “chic-police”, we have looked up the good ol’ Collins dictionary and added a few fancy words to the menu here and there. We challenge our team every quarter on these multi-syllable words so feel free to quiz them.

V — suitable for vegetarian

GF — gluten free

DF — dairy free

HC — healthy choice

First

Artisan bread, dips, flavoured oils	10
Seared scallops, cauliflower puree, broad beans, parmesan crisps, bisque foam	24 HC, GF
Apple Tree Farm pork belly, green tomato jam, chorizo chilli crumbs, micro greens	23 DF
Lavender smoked duck, pear and quinoa salad, fig glaze	24 HC, GF
Roast squash and spinach salad, hazelnut vinaigrette	18 HC, V, DF
<i>Add</i> cured salmon or goat cheese	22 HC
Signature chowder, seafood, vegetables, Pernod, crusty bread	23
Field mushroom Pithiviers, micro salad, almond cream, pine nuts	22 V

Second

Akaroa salmon fillet, tagliatelle, vegetables, caramelised shallots, lemon foam	37 HC
Free range chicken, sautéed spinach, kumara mash, pan jus	36 HC, GF
Lamb rack, parmesan truffle polenta, green beans, mushrooms	42 GF
Beef fillet, choice of butter, beets, layered potatoes, Pinot Noir jus	40 GF
Venison, green spätzle, braised cabbage, juniper cream	41
Lamb shank, whipped potatoes, sautéed broccolini, vine tomato	35 GF
Butternut risotto, smoked tempeh, edamame, spiced pumpkin seeds	28 HC, GF, V

Sides

Mesclun salad, cherry tomatoes, avocado, house vinaigrette	7
Wild rocket salad, parmesan, aged balsamic	7
Steamed seasonal vegetables, cold pressed olive oil	7
Potatoes, mashed or herb roasted	7
Roast vegetables, thyme, cold pressed olive oil	7
Fries or potato wedges, tomato sauce, sour cream	8

Third

Duo of chocolate torte, chocolate mousse, berry compote, macadamia sable	17
Green tea tiramisu, lychee, orange tuile	16
Crème brulee, cherry meringue, almond financier	16 GF
Brownie fudge sundae, toasted nuts, boysenberry cheesecake ice cream	15
Pear and frangipane tart, salty caramel sauce, pecan vanilla ice cream	15
Fresh fruit salad with your choice of ice cream or sorbet:	
Ice cream: strawberry, banana berry, vanilla, chocolate, hokey pokey	12.5 GF
Sorbet: mixed berry, lemon lime, mango	12.5 GF

Cheese

Individual	16
Platter	26

Tuteremoana cheddar

Aged 3-4 years, sharp, zesty bite and firm crumbly body

Kikorangi blue

Creamy blue, rich buttery texture, marbled with rich blue veining

Aorangi brie

Soft, silken texture covered in snowy white rind, rich milky taste with a hint of earthiness and mushrooms

Thank you for choosing to dine at the Square Restaurant