

Nika

STARTER ENTREE

Fresh homemade cob loaf & dips

\$18

Served with salted garlic tangerine butter, sweet tomato korengo relish, kaffir lime hummus

Creamy seafood chowder

\$19

With grilled specialty bread

Kaffir Mussel Pot

\$19

Creamy coconut sauce, grilled ciabatta bread

Lamb kofta

\$20

Marinated Moroccan lamb, hummus, mint yoghurt and petit salad

Ramen noodle broth

\$17

Chicken stock, toasted sesame seeds, julienne vegetables, ramen noodles

Roasted cauliflower

\$17

Cumin roasted cauliflower, semolina gnocchi, chilli plum jam, pistachio crumb, pickled vegetables

MAIN COURSE

Angus scotch fillet

\$42

Smoked paprika and garlic butter, herb crust potato, petit vegetables, peppercorn sauce

NZ lamb shank

\$32

Slow braised in dark ale, served with mash potato, seasonal vegetables and sauce reduction

Fish of the day

\$42

Today's catch served with market vegetables or salad greens

Pork belly hot pot

\$39

Wood fired manuka five spice pork belly, parsnip puree, caramelised apple, topped with mash potato, wilted spinach, beans with crispy onion

Butter chicken

\$28

Grilled tandoori chicken in sweet & spicy buttery creamy tomato gravy with garlic flat bread, steamed basmati rice and pickles

Beef cheek

\$34

Smoked slow cooked beef cheek, roasted kumara, onion rings, grilled ciabatta bread, broccoli with sour cream, tomato relish



Nikau

PLANT BASED

Risotto

Black lentil ragout, spinach puree, medley of pickled vegetables finished with vegan cream \$28

Laksa broth

Julienne seasonal vegetables, kumara noodles, grilled tofu, rice paper crisp \$26

BURGERS

Chicken burger \$28
Grilled chicken breast, bacon, cheese, lettuce, tomato periperi and steak fries

Beef burger \$28
Steak mince patty, bacon, beetroot, lettuce, sweet onion relish and steak fries

SIDES

Steak fries \$9

Onion rings \$9

Steamed vegetables \$9

Garden salad \$9

Free range fried egg \$7

PIZZA

\$24
Meat lovers
Bacon, salami, chorizo, sweet onion relish, bbq sauce

\$24
Chicken supreme
Smoked chicken, red pepper, jalapeno, olives, Cajun spices, mozzarella

\$18
Margherita v
Cherry tomato and basil pesto

\$24
Vegetarian v
Seasonal vegetables, feta, olives, pickled mushroom and spinach

DESSERT

Pavlova \$20
Cream chantilly, passion fruit compote, seasonal fruits & berries

Nikau delight \$18
Trio of ice cream, brandy snap crust, sweet beetroot dust and lemon curd

Sticky date pudding \$18
Butterscotch sauce, caramel ice cream

Apple & rhubarb crumble pie \$20
Served with berry compote, vanilla bean ice cream, crystallised ginger and chocolate soil

For any other dietary requirements please inform our friendly service team

