FORAGE
KITCHEN + BAR

LUNCH MENU (12 noon to 2:00 pm)

Forage Mix Mesclun Salad (CN) 32
Served with Roasted Seeds | Mandarin | Spring onion | Chilli Coriander
Choose from either **Pan Seared Salmon** or **Seasonal Green Vegetables**

Soup of the Day (V, CG, CD) 20
Home-made daily with fresh local Ōtaki vegetables (Please ask our team for today's special)

Dough Bakery Seeded Sourdough (V, CG, CD) 22
Served with Kimchi | Caramelized Onion | Sundried Tomatoes | Parmesan | Ranch

Open Steak Sirloin Sandwich (CG) 32
Served with Onion Rings | Tomato | Mc clure's Pickle | Caramelized Onion | Fries | BBQ

To Finish - Sundae Menu 28

POPCORN CARAMEL - (CN, CD, CG)
Vanilla ice cream | Chocolate ice cream | Maple **walnut** ice cream | Caramel | Popcorn | **Macaroon** | Oreo | Waffle cone

HAZELNUT PRALINE (CN, CD, CG)
Vanilla ice cream | Chocolate ice cream | Crème brûlée ice cream | **Hazelnut** Praline | **Macaroon** | Oreo crumb | Waffle cone

RED VELVET CAKE (CN, CD, CG)
Vanilla ice cream | Strawberry ice cream | Red velvet cake | **Macaroon** | Marshmallow | Oreo | Waffle cone | Maraschino cherry

V - Vegetarian Friendly | **GF - G**luten Friendly | **DF** – **D**airy Friendly | **N -** contain **N**uts | **VV - V**egan friendly
**** -** vegan friendly on request | **CB GF** (can be Gluten Friendly) | **CB DF** (can be Dairy Friendly)

Our menu and kitchen contain multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have any food allergy or intolerance

DINNER MENU

SNACK

'Dough Bakery' sourdough bread **|** Manuka smoked butter **$8** (CD, CG, V)

Crab brioche | Lime | Tarragon aioli **$15ea** (CD, CG, CC)

Beef short rib croquette | Pickled cucumber | Fermented chili **$12ea** (CD, CG)

'Mushroom House' oyster mushroom skewers | Horopito salt **$12** (V, CG)

STARTERS

Clevedon Valley buffalo curd | Marinated carrot | H**azelnut** praline **$23** (CD, **CN,** V)

Steak tartare | Sherry vinegar | Parmesan crackers **$25** (CD, CG)

Snapper Crudo | Burnt orange dressing | Kohlrabi **$26** (CD)

MAINS

Celeriac and parsnip velouté | Ricotta and herbs tortellini **$35** (CD, CG, V)

Lumina Farms Lamb Rump | Edamame Hummus | Kale **$47** (CG)

Silver Fern Farms 300g Sirloin | Glazed onion | Creamed spinach | Jus **$52**(CD)

Forage Angus cheeseburger | Double smoked bacon | 'Al Brown' Habanero mustard **$38** (CD, CG)

Confit duck leg | Cauliflower purée | Charred grapes | **Hazelnut** Crumb **$46** (CD, CG, **CN**)

Moana 150g poached salmon | Fennel jam | Saffron and Vin Jaune sauce **$46** (CD, CG)

SIDES

Crushed potatoes | Herb butter **$10** (CD, CG, V)

Steamed seasonal vegetables | Salsa Verde **$12** (CD, VE)

Fries | Truffle aioli **$10** (CG, V)

Crispy brussels sprouts | Ranch sauce **$12** (CD, CG, V)

Forage mix salad | Herbs from 'Little Green Garage' **$12** (VE)

DESSERT MENU

SWEETS

Carrot cake pannacotta | Orange granita $18 (CD, CG, V)

Guanaja 70% Chocolate and lavender Tart | Vanilla ice cream $18 (CD, CG, V)

Selection of Movenpick Sorbet | Air dried Fruits $18 (VE)

Selection of Movenpick Ice Cream | Air dried Fruits $18 (CD, V)

Selection of NZ cheese | House condiments $35 (CD, V)

ICE CREAM SUNDAE - $28

POPCORN CARAMEL - (CN, CD, CG)

Vanilla ice cream | Chocolate ice cream | Maple walnut ice cream | Caramel | Popcorn | Macaroon | Oreo | Waffle cone

HAZELNUT PRALINE (CN, CD, CG)

Vanilla ice cream | Chocolate ice cream | Crème brûlée ice cream | Hazelnut Praline | Macaroon | Oreo crumb | Waffle cone

RED VELVET CAKE (CN, CD, CG)

Vanilla ice cream | Strawberry ice cream | Red velvet cake | Macaroon | Marshmallow | Oreo | Waffle cone | Maraschino cherry

SELECTION OF DESSERT, FORTIFIED & PORT WINE

Muscat NV Yalumba 'Museum', Fortified Victoria, AUS $16

Tawny Port Taylor's 10years, Portugal $16

Noble Sauvignon Blanc, The Ned, Marlborough, NZ $15

Fine Tawny Port Sandeman Porto, Portugal $14

SELECTION OF DILMAH TEA $5 & FORAGE COFFEE $6 LG $6.50

English breakfast	Flat white
Earl Grey	Latte
Peppermint	Black
Rose French Vanilla	Hot Chocolate / Peppermint Hot Chocolate
Ceylon Green	Mocha

V - Vegetarian | **CN - C**ontain **N**uts | **VE - V**egan | **CD** – **C**ontains **D**airy | **CG** – **C**ontains **G**luten | **CC** – **C**ontains **C**rustacean | Signature Dish

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