

ACACIA RESTAURANT



Chefs Special – Figs

Caramelized figs, crispy pancetta, rosemary, citrus goat cheese, pistachio crumb, balsamic vinegar 19

Entrée

Hand crafted garlic bread with aioli (Gf option) 6pp

Canadian Scallops, fennel, corn, broad beans, sundried tomatoes 18 GF

Sweet corn bisque, chilli oil 16 GF (V option)

Freshly shucked New Zealand oysters, red wine vinaigrette 5.50 per oyster

Butternut pumpkin, goats cheese & herb tortellini, kale, asparagus, citrus butter 18 V

Arancini, mushroom, brie, pesto, parmesan 16 V N

NZ Green lip mussels, white wine, chilli, herb butter 22

Salads

Acacia Caesar salad, chicken, poached egg, bacon, crostini, anchovy (V option) 22

Hawkes bay Lamb kofta, watercress, herb, minted yoghurt, pesto, grilled garlic tortillas 29 (GF DF option)

Panzanella, grilled sugar snaps, goats cheese, roma tomatoes, fresh herbs, lemon oil 24 V

Mains

Beef, Prawn, Tofu or Chicken Fajita's, guacamole, sour cream, tomato salsa, grilled tortilla's 32

Pappardelle pasta, roma tomato, parma ham, parmesan, herb 29

Kumara sage gnocchi, sweet corn, kale, broad bean, chilli herb butter, zucchini, pecorino cheese 29 V

Market Fish, prawn tortellini, farro, cavolo nero, harissa, citrus caper burnt butter 38

De-Boned Free range Rangitikei chicken, baby carrots, mushroom, pearl barley (GF option) 38

*GF gluten free DF dairy free N contains nuts
V vegetarian*



Chefs Special - Figs

Cambridge Duck breast, rhubarb puree, grilled figs, farro, hazelnut crumb, Red wine jus 38

The Grill

250gm Hawkes Bay beef ribeye 44

180gm Taupo Lamb loin 42

500gm Savannah T-bone 54

280gm Harmony Pork striploin 38

All grill items comes with white onion puree, chimichurri, brisket croquette, red wine Jus and one side (GF DF Option)

Sides

Grilled sweet corn 8 GF DF

Seasoned wedges, sour cream, sweet chili, cheese, bacon 9 DF option

Sauteed Summer vegetables 9 GF (DF)

Seasonal tomato salad, buffalo mozzarella, pesto, pomegranate syrup 11

Pear, blue cheese, walnut, radicchio, watercress, lemon dressing 11 GF N

Brussel Sprouts with a cheese sauce 9

Herbed French fries, truffle mayo or tomato sauce 7 GF DF

Desserts

Chef Special - Fig Panacotta, cream analgise, hazel nut praline 15

Fried crisp Banana, peanut parfait, salted caramel peanuts, dark chocolate ice cream 15 (N GF option)

Flourless chocolate cake, pistachio, berries, raspberry sorbet 15 N GF

White chocolate cheese cake, basil mango coulis vanilla bean ice cream 15

Eaton mess, stone fruits, meringue, rhubarb coulis 15

Handcrafted New Zealand cheeses, quince paste, grilled bread, wafer crisps 18

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