

At Caucus we invite you to enjoy our new fusion menu, offering quality modern cuisine with an emphasis on sustainable produce. The kitchen team, led by Alex Kim, strives to source free range goods where possible.

We have selected our wine list to showcase New Zealand's celebrated wine regions and have great pairings to offer. Our team will be delighted to assist with any questions or dietary requirements you may have.

The Caucus team

Entrée

Bread and dips v, N \$15

Soup of the day v \$15
served with artisan bread

Braised pork rib spring roll \$16
asian inspired slaw, roast fennel, fried cinnamon apple served with red wine jus

Caprese in a basket v \$16
fresh tomatoes, spinach feta mash, fresh mozzarella filled in filo basket

Cured salmon GF \$17
served with caper berries and horseradish creme fraiche

Main

Confit duck leg NF \$38
garlic confit duck leg, duck croquette, plum puree, cauliflower gratin, grilled leek, red wine poached cherry, roast duck fat potato served with red wine jus

Spinach and ricotta Wellington v, N \$29
filo pastry stuffed with spinach, pumpkin and baked ricotta, warm quinoa salad, sautéed green bean, roast macadamia, served with beetroot tomato sauce

Fish of the day \$37
anchovy arancini, pickled fennel served with sautéed asparagus and cloudy bay clams

Grill

all meats served with balsamic confit garlic

T bone 450g \$43

Savannah Scotch 200g \$34

Savannah Eye fillet 220g \$39

Ora king salmon 180g \$36

Lamb rump 220g \$30

Sauces choice of

Red wine jus, green peppercorn jus, seeded mustard, garlic butter, dijon mustard, lemon butter

We are passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavour to meet your requests.

Side

\$9

Seasonal steamed vegetables (GF, NF, HO, V, DF)

Creamy mashed potato (GF, LS, NF, V)

Beer battered fries (LS, NF, V,DF)

Shoestring fries (GF, LS, NF, V,DF)

Caucus garden salad (GF, LS, NF, HO, V, DF)

Dessert

Eton mess GFO \$14
berry compote, berry coulis, crushed hard meringue, cream chantilly, brownie

Lava cake NF \$15
served with vanilla ice cream, chocolate truffle, cream chantilly and chocolate sauce

Banoffee pie \$14
served with vanilla ice cream and cream Chantilly

Cheese board v, NF, GF on request
One \$15
Two \$22
Three \$27



GF: Gluten free N: Contains nut DF: Dairy free

V: Vegetarian LS: Low Sugar HO: Healthy option

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Snack

Marinated olives	\$ 8
Prawn twisters mini prawn twisters served with sweet chilli sauce	\$12
Fried dumplings v mini dumplings served with soy sauce	\$12
Cheese board V, NF, GF on request	One \$15 Two \$22 Three \$27

Classic

Bread and dips v, N	\$15
Soup of the day v served with artisan bread	\$15
Caprese in a basket v fresh tomatoes, spinach feta mash, fresh mozzarella filled in filo basket	\$16
Caesar salad served with poached egg, croutons, cajun chicken, bacon, parmesan cheese, and Caesar dressing	\$23
Fish and chips served with garden salad, beer battered fries, tartare sauce and tomato sauce	\$26
Braised Lamb burger braised lamb leg, asian-inspired slaw, swiss cheese and gherkin served with beer battered fries, tomato sauce and aioli, spicy harissa on request	\$26
Sausage and mash rosemary lamb sausage served with mashed potato, green peas, pickled onion and red wine jus	\$24
Club sandwich GF on request, LS toasted bread with cajun chicken breast, bacon, fried egg, guacamole, green leaves, tomato, Swiss cheese served with beer battered fries	\$25

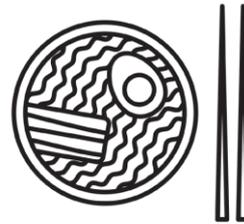


Dessert

Please ask our friendly staff about today's dessert selection

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CAUCUS LUNCH BOX



* please let staff know your dietary requirements



Chicken donburi

DONBURI

CHICKEN KATSU \$15

fried chicken, garlic, yuzu cabbage slaw, scrambled egg, steamed rice

TERIYAKI SALMON \$18

tender salmon, garlic, teriyaki sauce, yuzu cabbage slaw, steamed rice

TERIYAKI FRIED DUMPLING \$14

onion, carrot, mushroom, garlic, mung bean, capsicum, courgette, fried dumplings, scrambled egg, yuzu cabbage slaw, steamed rice

FRIED UDON WITH DRIED Upon request

CHICKEN \$15

chicken, spring onion, garlic, onion, mung bean, carrot, bonito flake

SEA FOOD \$18

calamari, prawn, clam, garlic, spring onion, mung bean, carrot, bonito flake

VEGETARIAN \$14

onion, carrot, mushroom, mung bean, capsicum, courgette, bok choy



Seafood fried udon



Chicken nasi goreng

NASI GORENG Upon request

CHICKEN \$15

chicken, spring onion, garlic, onion, egg, mung bean, carrot

SEA FOOD \$18

calamari, prawn, clam, garlic, egg, spring onion, mung bean, carrot

VEGETARIAN \$14

onion, carrot, mushroom, garlic, egg, mung bean, capsicum, courgette, bok choy

MONDAY TO SUNDAY - 12:00PM TO 2:00PM

NOVOTEL WELLINGTON - 133 THE TERRACE - WELLINGTON - 04 918 1900

SLEEP WALKER MENU

10:00PM- 6:00AM

Beer Battered Fries - \$9
served with tomato sauce & aioli

Potato Wedges- \$16
served with bacon and cheese accompanied with chiptole sauce & sour cream

Ham and Cheese Toasted Sandwich- \$13
served with tomato sauce, aioli & beer fries

Vege Pizza- \$21
roast bell pepper, mushrooms, spinach, caramelized onion, sundried tomato & olives

Meat Lovers Pizza - \$23
BBQ sauce, bacon, chorizo, spiced chicken breast, pepperoni, olives & mozzarella

Chocolate Milk and Cookies - \$7

