

WHERE OUR FOOD COMES FROM

"MOST OF OUR INGREDIENTS COME FROM
NEW ZEALAND AND MOST
ARE FRESH FROM THE FARM TO YOUR PLATE"



THE AT NOVOTEL AUCKLAND AIRPORT SQUARE

KIA ORA,

On behalf of our chefs and our front of house team we would like to welcome you to "The Square", the gateway to New Zealand for exquisite food and beverage service.

Our menus have been designed with ingredients sourced from some of New Zealand's finest regions. Most of our vegetables come from Pukekohe – also known as the Food Basket of New Zealand. With rich soils thanks to the ubiquitous volcanoes that Auckland is known for, this region has been serving Auckland and New Zealand for many years with some of the best fruit and vegetables.

Our Harmony pork hails from Paeroa in the Hauraki District, Akaroa for our Salmon, Hawke's Bay for our free-range lamb and our grass-fed free range beef from both Hawke's Bay and Otago.

Our house made desserts come straight to you from our kitchen using some of the best ingredients you can find.

We wish you a memorable dining experience and if your needs are specific or if you have special dietary needs please feel free to speak to our staff and we will be more than happy to accommodate.

Nga mihi nui,

Nancye Pirini
Executive Chef

Eldridge Saldanha
Restaurant Manager

CHEF'S SOUP OF THE DAY

With crusty sourdough

13.5

GARLIC PIZZA BREAD v

17.0

SESAME AND PARMESAN CHEESE LOAF

With herb pesto v

12.0

ENTREE**THYME AND PARMESAN SABLE**

Avocado purée, parmesan crisp, balsamic cabernet sauvignon pearls, heirloom tomatoes, deep fried basil v

17.0

PAN SEARED SCALLOPS

Green herb and cucumber salsa, cauliflower miso purée, pickled radish, plantain crisp, lemongrass chilli foam GF H

ENTRÉE 22.0

MAIN 41.0

ZANY ZEUS GRILLED HALOUMI SALAD

Blood orange slices, rocket, roasted grapes, sumac crisps, raspberry and verjuice dressing v

ENTRÉE 19.0

MAIN 37.0

CRISPY PORK BELLY

Apple potato mash, caramelised apple and onion relish, beetroot purée, shallot and red wine jus GF

ENTRÉE 19.0

MAIN 37.0

NZ BRAISED BEEF CHEEK

Herb salad, charred spring onion, chilli, toasted sesame seeds, pickled cucumber, fried ginger GF

ENTRÉE 19.0

MAIN 37.0

MAIN**PAPPARDELLE PASTA**

Oriwa olive oil, fresh herbs, olives, parmigiano reggiano, crushed caramelised tomatoes, sautéed forest mushrooms, chive and truffle crème fraiche, sea salt v

33.0

ROASTED MARKET FISH

Lemongrass crumbs, sea salt potatoes, pimenton spiced cauliflower, tomato and lemon beurre blanc GF H

38.0

VINAL'S BUTTER CHICKEN CURRY

Jasmine rice, paratha, poppadums

37.0

PAN SEARED AKAROA SALMON

Pumpkin and ginger purée, fennel and caper salad, lemon and ginger dressing, plantain crisps, fresh herbs GF H

38.0

CHARGRILL SCOTCH BEEF FILLET

Mustard and herb butter, potato and cheddar cheese gratin, oven roasted vine tomato served with your choice of sauce GF

42.0

SQUARE UP FROM THE GRILL (MINIMUM 2 PEOPLE)**GRILLED SPICY SPANISH CHORIZO, CRISPY PORK BELLY, STICKY CHICKEN NIBBLES**

Rocket salad, chunky fries, volcanic ciabatta, hot english and wholegrain mustard, beetroot relish, cornichons, garlic butter medallions served with your choice of sauce GF

45.0 pp

MOUNT UP FROM THE GRILL (MINIMUM 2 PEOPLE)**NZ BRAISED BEEF CHEEK, GRILLED SPICY SPANISH CHORIZO, CRISPY PORK BELLY, STICKY CHICKEN NIBBLES**

Rocket salad, chunky fries, volcanic ciabatta, hot english and wholegrain mustard, beetroot relish, cornichons, garlic butter medallions served with your choice of sauce GF

49.0 pp

SIDES & SAUCES**CHUNKY STEAK FRIES**

Aioli v

LARGE 10.0

SMALL 7.0

GREEN LEAF SALAD

Condensed milk dressing, red onion, tomato, compressed cucumber with avocado oil v GF

LARGE 10.0

SMALL 7.0

SEASONAL VEGETABLES

Chef's seasonal pick of the day v H

LARGE 12.0

SMALL 8.0

ROASTED CAULIFLOWER

Pimenton, toasted almonds v H GF N

LARGE 12.0

SMALL 8.0

SEA SALT POTATOES

Minted sour cream v GF

LARGE 12.0

SMALL 8.0

ROCKET SALAD

Peppered heirloom tomatoes, roasted grapes, pomegranate molasses dressing, feta cheese v H GF

LARGE 12.0

SMALL 8.0

ONE SET OF HEN'S EGGS v GF

6.0

POTATO AND CHEDDAR CHEESE GRATIN

Slice potatoes, cheddar cheese, cream, panko crumbs v

12.0

SAUCE ON THE SIDE (CHOICE OF)

4.0 ea

Classic red wine jus, aromatic herbs and vegetables, red wine GF

BBQ sauce, tomatoes, herbs and tabasco

Béarnaise sauce, fresh tarragon, parsley v GF

Mushroom sauce, jus-lie, mushrooms, cream, fresh herbs GF

DESSERT**VALRHONA MANJARI DARK CHOCOLATE DELICE**

Chocolate sable, raspberry crème, freeze dried raspberries, white chocolate soil, raspberry and cabernet sauvignon sorbet GF*

17.0

WARMED RHUBARB AND ALMOND FRANGIPANE

Lemon and verjuice cremeux, vanilla rhubarb ice cream N

16.0

VALRHONA OPALYS WHITE CHOCOLATE PANNA COTTA

Passion fruit, meringue crisps, passion fruit curd, chocolate crumbs, passion fruit jelly GF*

17.0

WARMED CRÊPES

Citrus salad, confit orange, blood orange curd, chantilly cream GF*

16.0

COCONUT AND VANILLA QUINOA PUDDING

Toasted coconut, roasted slivered almonds, tawari honey, puffed rice, sesame crisps GF N

17.0

ICE CREAM AND SORBET SELECTION

With brandy crisps GF*

15.0

SELECTION OF NZ AND INTERNATIONAL CHEESES, SEEDED OAT CRACKERS

Grilled bread, nuts and seeds, dried stone fruit chutney N GF*

Choice of two

20.0

Choice of three

26.0

Prices are inclusive of GST. 2% surcharge applies on credit card payments.