

> FOOD



FOOD
EXCHANGE

CHRISTCHURCH
AIRPORT





KIA ORA

Where the braided rivers fed by the Southern Alps meet the Canterbury Plains, you will find some of the richest agricultural pasture in the South Island. This farmland, rich in nutrients combined with the deep blue Pacific Ocean allows a harvest of the finest produce on offer in the Christchurch & Canterbury region.

In our Restaurant, 'Food Exchange' the mission is to provide you with choices that are sourced locally where possible and that are sustainable and ethical.

The Hotel team comes with an Accor 'Heartist' approach to ensure you receive the best possible dining experience.

Our Executive Chef and his brigade are working hard behind the scenes to create exceptional food.

*"Welcome, you have chosen the right place", Philipp Knoedler Executive Chef
Novotel Christchurch Airport Hotel*

Enjoy!

Seafood dishes may contain bones or shells.

Please speak to our staff if you have an allergy or intolerance, we are happy to work with you.

V Vegetarian

N Contains Nuts

H Healthy Option

DF Dairy Free

GF Gluten Free

* Can be made free of gluten on request

STARTERS



WEST



Seafood Chowder

*creamy roux, fresh smoked fish, clams, mussels,
calamari, toasted focaccia*

\$21

Freshly Shucked Oysters

lemon and raspberry mignonette sauce

\$6 per oyster (GF | DF | H)

Bruschetta

*sautéed heirloom tomatoes, Wairiri Burrata,
grilled ciabatta, basil*

\$19 (V)

Baked Goat Cheese

*mixed green leaves, sugar snaps, broccolini, broad beans,
J.Friend & Co wild thyme honey*

\$18 (GF | V)

Chef's Soup*

crusty sourdough bread

\$14 (N)

Blackberry and Gin Cured Akaroa Salmon

*micro herb salad, edamame, radish, fresh wasabi crème fraiche,
blackberry vinaigrette*

\$23 (GF | H)

EAST



1/2 Dozen Steamed Dumplings

\$9 (N)

1 Dozen Steamed Dumplings

*soy sauce, black vinegar
ask your server for available flavours*

\$16 (N)

Aromatic Steamed Mussels*

*coconut chilli broth, coriander, garlic and lemon aioli,
sourdough bread*

\$19 (N | H)

Fried Korean Rice Cake

spicy red pepper tomato sauce, Chinese chives

\$13 (V | GF)

Soy Marinated Egg Or Preserved Egg*

*tofu, crispy shallots, coriander, sesame seeds,
sweet soy sesame dressing*

\$17 (V)

Duck Leg Confit Salad

glass noodles Asian slaw, rocket, Thai basil, coriander and soy dressing

\$21 (DF | H)

MAINS



WEST



Line Caught Market Fish \$36 (GF | H | N)

shaved fennel, avocado, snow pea salad, yuzu lemon dressing, potato galette, grilled cherry tomato, pine nuts

Linguine \$34

harissa, Cloudy Bay Tuatua clams, julienne vegetables

Gnocchi \$24 (H | N | V)

white beans, sundried tomato, rocket pesto

GRILL



Grass Fed Canterbury Reserve Beef Fillet 250g	\$54	Silere Merino Lamb Rack 270g	\$47
Canterbury Beef Sirloin 250g	\$39	Te Mana Lamb Rump 300g	\$42
Canterbury Beef Ribeye 300g	\$42	½ Marinated Deboned Chicken	\$35
Canterbury Beef Flintstone 500g	\$55	Pork Double Chop 350g	\$32

Grilled protein is served with your choice of 1 side, 1 butter and 1 sauce

SIDES



Sauces:

Hollandaise | Shallot Jus | Green Peppercorn | Mushroom | Chimichurri | English Mustard | Fresh Wasabi | Horseradish Cream | Mint Sauce

Butters:

Herb and Roasted Garlic | Café de Paris | Tarragon | Wasabi | Anchovy | Blue Cheese | Forest Mushroom

Sides:

Rustic fries with aioli | Steamed vegetables with hollandaise and almonds | Stir fry vegetables | Truffle whipped potato | Steamed jasmine rice | Mixed leaf salad with house dressing | Caesar side salad | Duck fat roasted potatoes | Spätzle

Additional sauces and butters \$4 each / additional sides \$9

MAINS



EAST



Daily Ramen \$22

ask your server for available options

Beef Noodle Soup \$20

braised beef, broth, vegetables, noodles, chilli oil

Vegan Penang Curry \$28 (DF | H)

coconut, tofu, spiced galangal, chilli, crispy curry leaves

Honey Glazed Duck Breast \$38

red curry infused jasmine rice, pickled mushrooms, stir fry Asian greens

Braised Pork Cheeks \$36 (GF | DF)

cucumber chilli pickles, bok choy, rice

Indonesian Fried Tofu \$30 (N | GF | V)

peanut sauce, carrot, cucumber, mung bean sprouts, rice

Chicken Thigh From The Tandoor Oven \$32

mango chutney, fresh coriander

Pan Fried Akaroa Salmon \$34 (GF)

turmeric potatoes, tomatoes, rasam broth, fresh coriander

Kimchi Udon Noodle Stir Fry \$28 (V)

soft boiled egg, spring onion, roasted seaweed

DESSERT



Decadent Valrhona Triple Chocolate Cake \$18

Manjari 64%, Dulcey 32% and Ivoire 35% chocolate layered mousse cake, fresh berries, tuille

Vegan Blackberry Coconut Panna Cotta* \$16 (DF | N)

pistachio biscotti

Gluten Free Chocolate Tart \$16 (V | GF)

grilled pineapple, mint essence, raspberry sorbet

Buttermilk – Kalamansi Lime Parfait \$16 (V | GF)

fresh berries, mint meringue, lemon curd

Green Tea Matcha Tiramisu \$17 (V)

sponge, mascarpone custard filling

Cheese Board* \$34 (N)

fig and pear chutney, toasted nuts, crackers, house made Lavosh

Assorted House Made Ice Cream and Sorbets – Scoop \$3.5

ask your server for available flavours

NON-ALCOHOLIC BEVERAGES



SOFT DRINK



Coca-Cola	5	Tonic Water	5
Diet Coke	5	Ginger Ale	5
Coke No Sugar	5	L&P	5
Sprite	5	Schweppes Ginger Beer	6
Soda Water	4	Schweppes Lemon, Lime & Bitters	6

JUICE



Orange, Apple, Cranberry, Tomato, Pineapple, Grapefruit, Kiwifruit	6
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WATER



Aquazeal Still 300ml	5	Aquazeal Still 750ml	10
Aquazeal Sparkling 300ml	5	Aquazeal Sparkling 750ml	10

COFFEE & TEA



Coffee	From 4
Tea by T2	5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Sencha, Jasmine, Lemongrass & Ginger</i>	
Hot Chocolate	6
Chai Latte	6

