DINE

FOR THE TABLE

Mahurangi Oysters, Champagne Mignonette (gf | df)	40 | 70
House Baked Brioche, Sea Salt Butter	12
Saucisson, Pickles, Wholegrain Mustard, Guindilla, Tuilles (gf)	16
Smoked Aubergine Vol-au-vent, Baba Ganoush (veg)	6ea
Daikon 'Scallops', Charred Carrot Purée, Kombu Dashi (gf | vegan)	21
Kingfish Crudo, Hibiscus, Blood Orange, Dill, Pomegranate (gf | df)	23
Pork Terrine, Cornichons, Smoked Beetroot, House-Made Baguette	24
Smoked Burrata, Green Gazpacho, Cherry Tomatoes, Hazelnut (veg)	28
Lamb Ribs, Soy Glaze, Hotel Slaw (gf | df)	28
Charred Black Tiger Prawns, Garlic Chilli Lime Butter (gf)	30

MAINS

Seafood Bisque, Prawns, Scallops, Mussels, House-Made Garlic Bread	28
Bistro Burger, 180g Beef Patty, Miso Brown Butter Sauce, Smoked Cheese, Pickles, Peppercorn Crème	30 +fries 6
Braised Cabbage, Ajo Blanco, Roasted Red Pepper Chimichurri (gf | vegan)	33
Pork Chop, Pickled Fennel, Aigre-Doux Grapes, Mustard Jus (gf | df)	35
Charred Clams, Grilled Greens, Parmesan, Beurre d'Escargot, Lemon	38
Pan-Fried Market Fish, Mojo Verde, Grilled Corn & Chickpea Salsa, Mojo Rojo, Lemon Chapelure (gf)	44
Charred Greenlea Sirloin, Shoestring Fries, Peppercorn Crème (gf | df*)	45
Tomahawk, Peppercorn Crème & Béarnaise Sauce, Fries, Garden Salad (gf | df*)	125

SIDES

Charred Greens, Salsa Verde (gf | vegan)	15
Pan-Seared Asparagus, Beurre Monté (gf | veg)	16
Green Salad, Rocket, Hotel Dressing (gf | df)	14
Shoestring Fries, Aioli (gf)	14
Potato Rosti, Black Garlic Aioli (gf | veg)	15

FEEDBACK IS VITAL, LET US KNOW ABOUT YOUR EXPERIENCE.
PLEASE INFORM THE HOTEL OF ANY ALLERGIES OR FOOD INTOLERANCES.
BOOKINGS FOR PRIVATE DINING AND LARGE EVENTS, EMAIL: HELLO@HAMILTONHOTEL.NZ