



OBSERVATORY RESTAURANT

BAR CLASSICS

(5PM-9.30PM)

SOMETHING LIGHT

MARINATED OLIVES - \$9 – VEG/GF

lemon, thyme, chili, olive oil

TOASTED CASHEWS - \$12 – VEG/GF

smoked paprika, sea salt

GRILLED FLATBREADS - \$14 – VEG/GFO

hummus, local extra virgin olive oil,
Egyptian dukkha

SOUP OF THE DAY - \$14 – V/GFO

freshly baked ciabatta

RUSTIC FRIES - \$12 - v

w/ aioli

POLENTA FRIES - \$15 – VEG/GF

w/ truffle salt, fresh herbs, aioli

BRUSCHETTA - \$15 - v

garlic grilled ciabatta, slow roasted tomato,
feta, basil

CLASSICS

MASSAMAN VEGETABLE CURRY- \$29.50 – VEG/GF

kumara, spinach lemongrass, coriander, coconut cream, steamed rice, coconut sambal
ADD Chicken - \$6

FISH & CHIPS - \$34 - GFO

tempura battered or pan fried market fish, garden salad,
rustic fries, house tartare, lemon wedge

BRAISED BEEF PAPPARDELLE - \$30

hearty slow braised beef brisket pappardelle ragu, blistered cherry tomatoes,
seasonal greens, parmesan cheese

BEEF BURGER - \$28 - GFO

grass fed beef, bacon, smoked cheese, pickles, tomato relish, aioli, lettuce, rustic fries

VENISON PIE - \$28

homemade wild venison osso bucco pie, seasonal roast vegetables, creamy mash



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CHEFS SPECIALS

(5PM-8.30PM)

ENTRÉES

MUSHROOM ARANCINI - \$18 – v

wild mushroom arancini, grana Padano, black garlic aioli, baby basil

CHICKEN LIVER PARFAIT - \$18

vincotto, red onion marmalade, bacon chips, brioche melbas

MOUNT COOK SALMON GRAVLAX - \$24

citrus cured, rye, celeriac, golden beetroot, herbed crème fraiche

MAINS

CANTER VALLEY CONFIT DUCK - \$38 – GF

duck leg, white bean cassoulet, pancetta,
catalan sausage, seasonal greens

MARLBOROUGH SOUNDS SALMON - \$44

fillet of king salmon, romesco sauce,
baby carrot, seasonal greens, ricotta, almonds

CHARGRILLED BEEF EYE FILLET - \$44 – GF

200g grass fed beef fillet, caramelized shallot, truffle
agria mash, seasonal vegetables, red wine jus,
mustard butter

AGEDASHI TOFU - \$32 – VEG/GF

miso roasted kumara, pickled shiitake mushroom,
ginger puree, lotus root

TO SHARE

HIGH COUNTRY LAMB SHOULDER - \$90

8 hour slow roast, chermoula spices, roast potatoes, garlic tahini, pan jus

SIDES

seasonal sautéed greens w/ almond herb butter - \$11 – v/GF

garden salad w/ house dressing - \$9 – GF/V

miso roasted root vegetables, miso mayonnaise, green onion - \$11 – VEG/GF

agria potato mash w/ truffle butter - \$11 – v/GF

DESSERTS

CLASSIC STICKY DATE PUDDING - \$15 – v

salted caramel ice cream, english toffee sauce,
almond tuile

RHUBARB CRUMBLE - \$15 - v

baked apple, rhubarb, coconut crumble,
vanilla ice cream

CRÈME BRULEE - \$15 – v/GFO

vanilla bean, pistachio biscotti

TRIO OF ICE CREAM/SORBET - \$12.50 – GF/DFO

ask your server for flavours

AFFOGATO - \$9

scoop of vanilla bean ice cream, vittoria espresso.

ADD a liqueur - \$9 – baileys, kahlua, amaretto, frangelico, cointreau, chambord



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