

# NIKAU EVENING TASTES



## ENTRÉE

<b>Smoked kahawai seafood chowder</b> gfa	15
<b>Soup of the day</b> v gfa	12
<b>Garlic &amp; cheese bread loaf</b> w caramelised onion relish v	10
<b>Goats' cheese and leek soufflé</b> w white wine veloute and parmesan cheese v	15
<b>Duck and ginger wontons</b> in a pork broth df	18

## MAIN EVENT

<b>Rib eye steak 250g</b>	42
w potato gratin, sautéed vegetables and pepper corn sauce	
<b>Fish of the day</b>	POA
changes daily, please ask your waiter	
<b>Chicken roulade wrapped with bacon</b>	32
stuffed w mushroom & feta, creamed spinach & gnocchi topped w beurre blanc sauce	
<b>Tonkatsu ramen</b> df	25
in a rich pork broth, w hardboiled egg, pork belly and aromatic toppings	
<b>Classic beef burger with cheese</b>	26
200g homemade beef patty w fries and onion rings	
add a fried egg	2
<b>Hearty lamb shank</b> gf	32
w horopito kumara mash, winter vegetables and red wine jus	
<b>Chinese style udon noodle</b> gf	28
w garlic prawns and shiitake mushrooms	
<b>Wild mushroom risotto</b> v gf	28
w shiitake mushrooms and crème fraiche	
<b>Add your choice of fries, onion rings or a green salad</b>	8

## SOMETHING SWEET

<b>Frozen 3</b>	12
3 ice cream flavours w chocolate hail and a wafer cone	
<b>Homemade date pudding</b>	16
w butterscotch sauce and vanilla bean ice-cream	
<b>Tiramisu</b> w coffee reduction and macaroon	20
<b>Salted caramel fondant</b>	20
triple chocolate ice cream & chocolate fudge sauce	