



# OBSERVATORY RESTAURANT

## DINNER MENU (5PM-9PM)

### SOMETHING LIGHT

#### **BREAD & DIPS - \$15 - v**

assorted grilled breads, hummus,  
smoked tomato butter, balsamic olive oil

#### **SOUP OF THE MOMENT - \$14 – v/GFO**

w/ southland cheese roll

#### **VEGAN BUFFALO - \$14 – VEG**

lightly potato flour coated, spicy buffalo sauce,  
baby cress, white & black toasted sesame

#### **CHICKEN BAO BUN - \$15**

karaage fried chicken, kimchi mayo, asian slaw

#### **RUSTIC FRIES - \$12 - v**

w/ aioli

#### **PARMESAN HASH STICKS - \$12 – GF/V**

w/ chipotle sauce

#### **SOUTHLAND CHEESE ROLLS - \$12 - v**

w/ mornay sauce

#### **CHEESE & ONION TOASTIE - \$15 – GFO/V**

w/ salad garnish

### CLASSICS

#### **THAI PRAWN CURRY - \$29.50 – DF/GFO**

red curry and coconut based sauce, flavoured w/ lemon grass, galangal, kaffir lime,  
red chili & coriander served w/ jasmine rice, garlic pita bread

#### **FISH & CHIPS - \$30 - GFO**

tempura battered or pan fried market fish, garden salad, rustic fries,  
tartare & tomato sauce, lemon wedge

#### **BRAISED BEEF PAPPARDELLE - \$28.50**

hearty slow braised beef brisket pappardelle ragu, blistered cherry tomatoes,  
brussel sprouts, freshly grated grana padano cheese

#### **CHARCOAL BURGER - \$25 - GFO**

karaage fried chicken, kimchi mayo, asian slaw served w/ rustic fries

#### **VENISON PIE - \$26.50**

homemade wild venison osso bucco pie served w/ roast winter veggies, house garden salad

#### **SIDES**

roasted baby yam & brussel sprouts w/ thyme - \$11 – VEG/GF

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

steamed broccoli w/ EVO, sliced almonds - \$8 – VEG/GF

agria potato & truffle mash - \$11 – VEG/GF



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## CHEFS SPECIALS

### ENTRÉE

#### PORK BELLY - \$19.50 – GF

slow braised, hickory cauliflower puree, rhubarb gel, apple cider infused grapes, pork crackling

#### SEAWEEED & SICHUAN SQUID - \$18

flash fried, squid ink cracker, mesclun, kaffir lime & chili reduction, saffron lemon aioli

#### WARM KUMARA SALAD - \$16.50

paprika dusted slow roasted kumara, crumbed halloumi, black quinoa, pickled cucumber, candied walnuts, caramelized onion puree

### MAINS

#### GRILLED LAMB RUMP - \$36 – GF

moroccan rubbed lamb, baked celeriac pave, black olive crumbs, whipped goats cheese, baby carrots, broad beans, minted jus

#### CHARGRILLED BEEF EYE FILLET - \$39.50 – GF

200g beef fillet, agria potato & truffle mash, shallots, mushrooms, seasonal vegetables, mustard, red wine jus

#### ROASTED CAULIFLOWER - \$32 – VEG/GF

harissa roasted cauliflower, beetroot & cashew hummus, pickled raisins, cumin & coconut labneh, avocado oil, vincotta glaze, crispy young cauli leaves, zaatar spices

## DESSERTS & R18

#### PEAR PUDDING - \$15

sticky ginger & pear pudding, vanilla bean ice cream, ginger beer sauce, candied orange

#### LEMON PARFAIT - \$15 - GF

honeycomb, thyme syrup, macerated raspberries

#### BOMBOLONI - \$15

mini nutella filled doughnuts, coated w/ sugar & hazelnuts, tamarillo gel, white chocolate

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

ask your server for flavours

#### AFTER DINNER MINT - \$17

baileys, brown crème de cacao, crème de menthe, cream

#### TIRAMISU - \$17

baileys, kahlua, brown crème de cacao, cream

#### ESPRESSO MARTINI - \$17

vodka, kahlua, vittoria espresso

#### TOBLERONE - \$17

baileys, white crème de cacao, frangelico, cream

#### BUTTERY NUTTY SCOTCH - \$17

butterscotch liqueur, amaretto, baileys, cream