



ARIA A LA CARTE LUNCH MENU

SOUP OF THE DAY **\$13.5**


 **FRESHLY BAKED BREAD** **\$6**
Toasted with garlic, herb butter

 **SMOKED SALMON SALAD** **\$18**
Spanish onion, cucumber, tomatoes, fresh seasonal leaves, balsamic dressing


CLASSIC CAESAR SALAD **\$19**
Bacon, anchovy, poached egg, parmesan cheese, garlic crouton, Caesar dressing

ARIA BEEF BURGER **\$24**
Crispy bacon, tomatoes, lettuce, onion jam, beet root, golden potato fries

BEER BATTERED SNAPPER **\$27**
Char-grilled lemon, tartare sauce, garden salad, chunky fries

 **FETTUCCINI PASTA** **\$25**
Fresh basil, pine nuts, garlic, cherry tomatoes

OPEN GRILLED ANGUS BEEF SANDWICH **\$20**
Toasted Turkish bread, onion jam, rocket parmesan salad

 **PAN FRIED SOUTH ISLAND SALMON** **\$27**
Wok fried Asian greens, sesame seed, oyster sauce

300 GRAM PRAWN CUTLETS **\$32**
Garlic bread, red pepper aioli and one side of your choice

SIDE DISHES

 **Steamed seasonal vegetables** **\$7**


 **Rocket and parmesan salad** **\$7**

 **Golden potato fries** **\$7**



 **Jasmine rice** **\$7**

 **Garden salad** **\$7**



Mixed leaves, tomatoes, cucumber, vinaigrette dressing

 **Asian stir fried vegetables** **\$7**

Bok choy, broccoli, courgettes wok fried with oyster sauce and sesame seeds

 = Vegetarian meal option  = Gluten free option

DESSERTS

 HONEY LAVENDER BRULEE	\$14
Marinated strawberries, hazelnut biscotti	
CHOCOLATE CHEESE CAKE	\$14
Orange compote, mint, sweet cherries	
SPICED RHUBARB CRUMBLE	\$14
orange custard, vanilla ice cream	
CREAMY MANGO PUDDING	\$14
Tangy Strawberry and champagne soup	
 PISTACHIO MERINGUE	\$14
Pistachio ice cream, strawberries, rose water syrup	
NEW ZEALAND CHEESE SELECTION	
INDIVIDUAL CHEESE	\$15
SELECTION OF 3 CHEESE	\$28

KAPITI AWA BLUE

Sweet and salty blue vein cheese with crumbly texture which mellows with age
Baby pears, roasted almonds, falwasser crackers

KAPITI WASHED RIND HAVARTI

Semi soft cheese with smooth buttery flavour
Red wine syrup, grapes, falwasser crackers

KAPITI SAINTE MAURE

Mild camembert style soft goat's cheese with creamy body and intensified flavours
Fig paste, rata honey, walnuts, falwasser crackers

KAPITI TUTEREMOANA CHEDDAR

Specially selected cheddar, 3 – 4 years aged, zesty and crumbly body
Dark cherry jam, roasted almonds, falwasser crackers

DESSERT WINES

	Bottle	Glass
Trinity Hill Noble Viognier 07	\$72	\$18
Gimblett Gravels Hawkes Bay		
Kim Crawford Reka Riesling 07	\$53	\$13.5
Marlborough		