

Nikau Restaurant

Dinner Menu

Starters (Named after New Zealand native plants/trees)

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| <p>“Kowhai” (N) (V)</p> <p>Freshly baked foccacia bread served with three dips. Please ask our wait staff for today’s dips selection, or simply with garlic butter (\$7.50)</p> | \$12.00 |
| <p>“Pohutukawa” (V) (GF)</p> <p>Freshly made each day, this piping hot homemade soup is created from a variety of seasonal vegetables. Served with warm foccacia bread</p> | \$13.00 |
| <p>“Rata”</p> <p>A quintessential favourite. A mildly spiced Cajun seafood gumbo combination complemented with sour cream & served with rewena bread</p> | \$15.50 |
| <p>“Harakeke” (V)</p> <p>A vegetarian delight. Three varieties of mushrooms drizzled with a garlic cream on toasted ciabatta bread & served with a salsa verde</p> | \$15.50 |
| <p>“Nikau” (DF)</p> <p>Calamari, coated in salt & pepper, lightly fried & accompanied with salad & covered in a caper aioli. Gluten free option also available</p> | \$15.50 |
| <p>“Rimu” (DF)</p> <p>Not too heavy or too light! A spring roll combination of pork, Northland kumara & watercress wrapped together & finished off with a pacific coconut & chilli relish</p> | \$15.50 |
| <p>“Manuka”</p> <p>Tender strips of chicken fillet dipped in a crisp tempura batter & served over a classic Caesar salad. Also available as a main (\$29.50)</p> | \$16.50 |
| <p>“Kauri” (DF)</p> <p>Succulent local mussels served in their shell with a light green curry sauce and accompanied with rewena bread</p> | \$17.50 |

Main Courses (Place names found throughout the Bay of Islands)

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| “Opuā” | \$21.50 |
| As created by Caesar Cardini, this classic salad is served with bacon spiced croutons, parmesan flakes, crisp green salad & topped off with a poached egg & anchovies | |
| “Ruapekapeka” (GF) | \$27.50 |
| Just the thing for those summer days with warm tenderloin of lamb served on a bubble & squeak salad & accompanied with a marinated haloumi cheese, candied walnuts & a lime aioli | |
| “Kawakawa” | \$25.50 |
| Pork picatta coated in light parmesan & egg white, atop a buttered fettuccine. Finished off with a tomato conacasse & chorizo. (Available with a vegetarian option) | |
| “Haruru” (GF) | \$27.50 |
| A hearty shank of braised New Zealand lamb served on a kumara mash and coated with a thyme jus | |
| “Moturoa” (GF) | \$29.50 |
| Cured famed salmon served on a wild rice pilaf, drizzled with a pink peppercorn, pickled ginger & orange butter sauce & complemented with a beetroot chutney | |
| “Ipipiri” | \$29.50 |
| From of the waters of the Ipipiri comes our selected fish of the day either grilled to your liking or battered with homemade fries & salad with a choice of caper hollandaise or a fresh salasa | |
| “Horotutu” (GF) | \$29.50 |
| Succulent breast of chicken roasted & served with a smoked corn & pea risotto & finished with a lemon hollandaise | |
| “Kerikeri” (V) (GF) | \$29.50 |
| Locally grown vegetables from Northland, grilled & stacked on a potato & herb rosti, surrounded by feta & pesto & served with an avocado oil | |
| “Urupukapuka” (N) | \$31.50 |
| From the sea comes this Asian styled stir fried dish of scallops & prawns sevrred on udon noodles along with sautéed fresh ginger, garlic & coriander | |
| “Okiato” (GF) (DF) | \$36.50 |
| Leg of duck slow roasted confit style served on a pumpkin croute & complemented with a merlot jus & wild berry compote | |
| “Waitangi” | \$38.50 |
| Prime beef fillet seared to your liking, wrapped in bacon, accompanied with a homemade cracked pepper pate. Served on a herb & potato rosti in a red wine jus | |

“TeTii” (GF) **\$36.50**
 300g of ribeye fillet, seared and topped with creamed garlic prawns
 & accompanied with chunky homemade fries

Sides **\$4.50**

Homemade Fries
 Steamed Vegetables
 Salad

Desserts (Birds only found in New Zealand)

“Kakapo” (V) **\$13.50**
 A trio of selected Kapiti ice cream served on a shortbread base &
 finished with a succulent chocolate sauce

“Kea” (V) **\$13.50**
 Our chef’s favourite. Sticky date pudding with lashings of butterscotch
 sauce & a quenelle of fresh whipped Northland cream

“Kiwi” (V) (GF) **\$13.50**
 A New Zealand icon. Pavlova served with a sliced kiwifruit, vanilla bean
 ice cream and a Kapiti raspberry sorbet

“Kereru” (V) (N) **\$14.50**
 A rich chocolate mousse resting on a mud cake base, finished with a
 ganashe & passionfruit coullis. Enjoy!

“Kakariki” (V) **\$13.50**
 Spiced apples inside a sweet pastry crust, baked until golden brown,
 served with Northland cream& vanilla bean ice cream

“Tui” (V) **Single \$15.50**
Double \$25.50
 Finsih the night off with a selection of Northland cheeses. Please ask our
 Wait staff for today’s trio selection. Served with crackers & grapes

(DF) Dairy Free (V) Vegetarian (GF) Gluten Free (N) Has Nuts

We are proud to serve only New Zealand wines of which we have an extensive selection.
 Please ask your wait staff for their recommendation.
 Prices are GST inclusive