



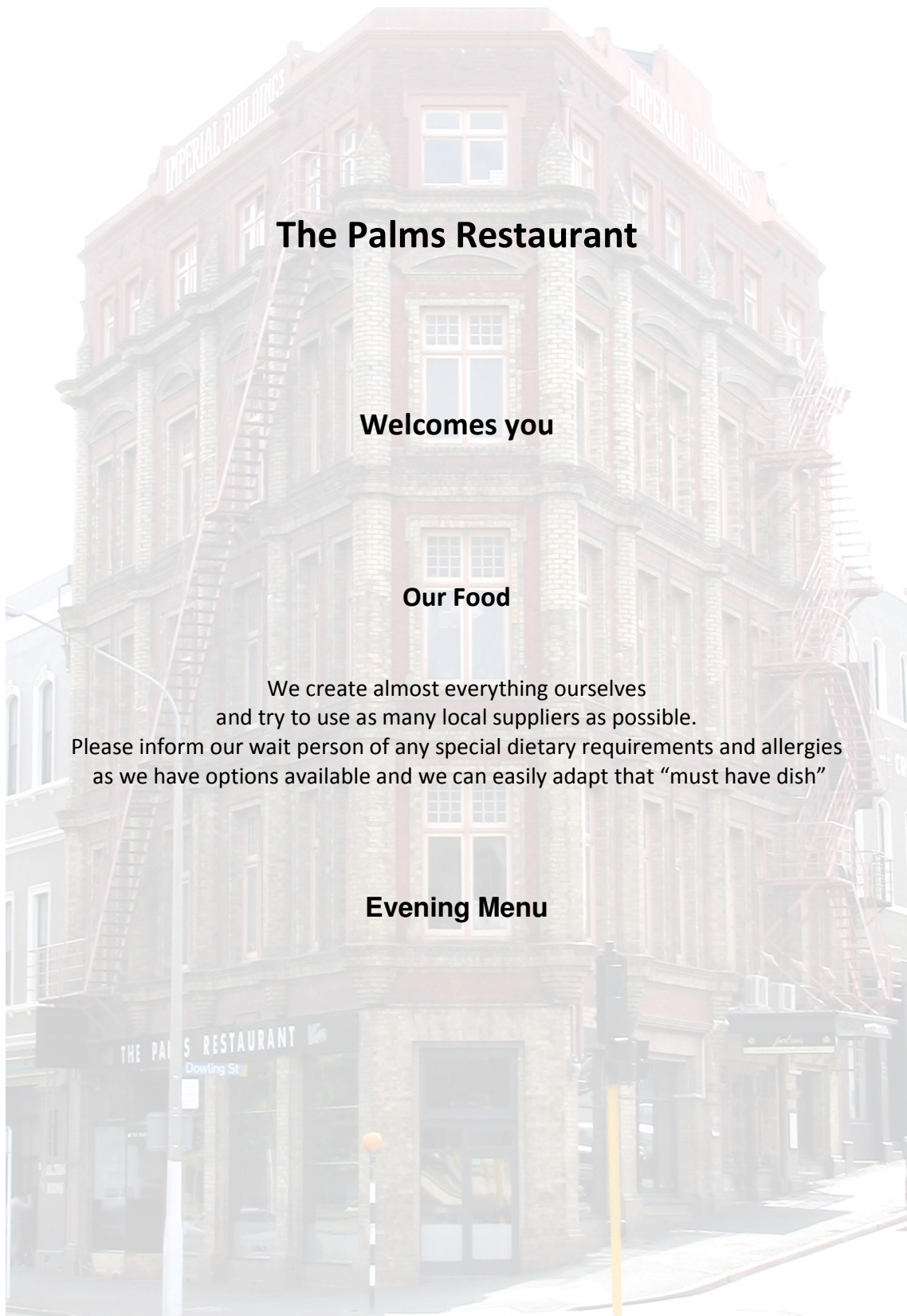
## **The Palms Restaurant**

**Welcomes you**



### **Our Food**

We create almost everything ourselves  
and try to use as many local suppliers as possible.  
Please inform our wait person of any special dietary requirements and allergies  
as we have options available and we can easily adapt that “must have dish”


### **Evening Menu**




## Entree


Palms baked sourdough ciabatta,  
aged balsamic vinegar, extra virgin olive oil    
\$8.00



Duck liver pate, port wine and Madeira jelly,  
rosemary crostini, walnut jam  
\$10.00



Steamed clams, chorizo and dill in light fish stock, red curry cream   
\$10.00




Rich tomato risotto, prawns, spicy chorizo, parmesan puff pastry twist  
\$13.00

Palms cured and smoked salmon, avocado, tomato sorbet,  
bean sprout salad, pistachio crumb   
\$14.00

Spicy beef tortellini, watercress salad,  
bell pepper and tomato salsa, vincotto   
\$14.00

Blacken spice lamb fillet, radish and carrot,  
pickled garlic paste, parsnip crisps    
\$14.00

Roasted quail, pear, watercress, yam puree    
\$18.00

 = Dairy Free  = Gluten Free  = Vegetarian  
(please inform the staff of any allergies)

## Main

Pork fillet wrapped in streaky bacon, beetroot and potato rosti,  
grilled red onions, spinach, apple and garlic sauce 🌿 🍴  
\$28.00

New Zealand lamb rump, braise lamb 'pie', smoke tomato,  
caramelised leek and onion, mint jelly, fragrant jus  
\$29.00

Beef ribeye steak, beetroot and horopito relish, horseradish cream,  
smoked and pickled mushrooms, confit potato 🍴  
\$29.00

Fresh fish of the day, Palms beef and fennel sausage,  
kumara chips, lemon and saffron hollandaise 🍴  
\$28.00

Roasted chicken breast, cacciatore braise thigh,  
potato gnocchi, butter roasted brussel sprouts  
\$27.00

Grilled vegetable terrine, sautéed gnocchi,  
parsnip crisps, roasted celery, pumpkin foam 🌿  
\$26.00



Wild venison denver leg, celeriac and potato mash,  
wilted bok choy, beef oxtail mousse, bordelaise sauce 🍴  
\$30.00

### Sides: \$6.00 each

- Creamy mash potato, chopped chives, extra virgin olive oil 🍴 🌿
- Blanched broccoli and cauliflower, blue cheese mayonnaise 🍴 🌿
- Brussel sprouts, butter noisette, bacon 🍴
- Roasted potato, rosemary, seasalt 🍴 🌿



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## Dessert

Two scoops of refreshing Gourmet Ice-cream Company sorbets, perfect for a light dessert or a palate cleanser before the 'real' dessert  

\$5.00

Steamed ginger pudding, hokey pokey sauce, vanilla bean ice-cream,  
\$12.00

Lime and soy panna cotta, five spice pears, hazelnuts    
\$12.00

Baked lemon torte, soft meringue, fresh lemon butter  
\$12.00




Rhubarb crumble cheesecake, walnut base, poached rhubarb, liquorice  
\$12.00

Warm and rich chocolate press cake, vanilla and white chocolate mascarpone,  
coffee and dark chocolate mousse  
\$15.00

Kapiti Pakari aged cheddar, beetroot and horopito chutney,  
falwasser crackers  
\$10.00

Kapiti Kikorangi blue cheese, balsamic onions, cream crackers  
\$10.00

Petite coconut macaroon and amaretti biscuits  
or chocolate truffles  
both perfect in addition to your coffee or tea  
\$4.00

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