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# EVENING MENU

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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.

We have options available and we  
can easily adapt that  
“must have dish”

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\* GLUTEN FREE \*\* VEGETARIAN \*\*\*DAIRY FREE

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### ENTRÉE

Palms fresh baked ciabatta with selected dips	\$10.00
Palms fresh baked ciabatta with marinated olives, feta and various dips	\$15.00
Mussels, clams & fish, in a coconut curry served with a poppadum and date & ginger chutney * / ***	\$14.00
Duck liver pate with fig jam and crostini	\$12.00
Palms smoked salmon with horseradish cream, capers and fresh toast	\$14.00
Risotto with crushed peas, grilled prawns and parmesan crisp *	\$14.00
Crispy feta and basil wontons with sweet and sour vegetable salad **	\$12.00
Crispy fried salt and pepper squid with chilli and lemon	\$12.00

### MAIN

New Zealand lamb rump with crispy polenta, aubergine puree and rosemary sauce *	\$34.00
Grilled rib-eye with vegetables and a creamy blue cheese potato mash and finished with a beef jus	\$34.00
Duck breast with potato mash and celery served with spring vegetables *	\$36.00
Spanish inspired Paella with chorizo sausage, clams, squid, mussels, prawns and fresh fish	\$32.00
Braised pork belly with pink peppercorns, braised red cabbage and a creamy kumera mash	\$32.00
Venison denver leg with cauliflower and potato mash, spinach and red wine sauce *	\$34.00
Crispy fried risotto with grilled vegetables and basil pesto **	\$32.00

Sides: \$6.50 each:

Seasonal vegetables; Roasted potato with rosemary sea salt; Green Salad

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### DESSERT

Two scoops of refreshing sorbets * / **	\$6.00
Chocolate brownie	\$6.50
with chocolate fudge sauce and fresh whipped cream	\$10.00
Vanilla brulee with orange and poppy seed biscotti	\$14.00
Steamed ginger pudding with hokey pokey sauce and vanilla ice cream	\$14.00
'Floating island' poached meringue, with French custard (a lovely light & classic French dessert) *	\$12.00
Tiramisu with ristretto jelly	\$14.00
Warm rich chocolate press cake with chocolate fudge sauce, vanilla bean ice-cream and yoghurt *	\$15.00
Boysenberry cheesecake with berry coulis and fresh cream	\$14.00
Kapiti Pakari aged cheddar with onion jam and crostini	\$16.00
Kapiti Kikorangi blue cheese with fig jam and crostini	\$16.00
A perfect addition to your coffee or tea:	
Choose from:	
Coconut macaroon, Amaretti or Shortbread biscuits	\$4.00
or chocolate truffles	\$4.00

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