

Elevations Brasserie

Small Bites

Jalapeno Bites \$14.00 (GF)

Spiced pork mince balls stuffed with jalapenos & cheese,
Served with seasonal pickled vegetables

Pulled Pork Sliders \$14.00 (DF)

Three sliders with BBQ Pulled Pork, slaw and
Egg free aioli.

Vietnamese Chicken Sliders \$16.00 (DF)

Three sliders with marinated boneless chicken thigh, slaw and Asian style salad and
Home-made egg free aioli

Japanese Fried Chicken \$14.00 (GF-DF)

Fried boneless free range chicken thigh marinated with a sake and
Soy marinade, served with home-made egg free aioli and jalapeno sauce

Peppered Calamari \$15.00 (GF-DF)

Calamari tossed with ground black pepper and served with our
Homemade roast capsicum sauce.

Hand Cut Chips \$9.00 (VG-V-GF)

Our hand-cut chips are served with tomato sauce and home-made
Egg free aioli

Kumara Chips \$10.00 (VG)

Kumara chips served with home-made blue cheese sauce

Polenta Chips \$10.00 (VG-GF)

Home-made polenta chips with blue cheese sauce

Main Menu – Blackboard

Steak Meal \$27.00

Sirloin Steak served with garlic and rosemary potatoes,
Grilled tomatoes, roasted kale and red wine jus.

Creamy Chicken & Mushroom Fettuccine \$24.00

Grilled Free Range Chicken Breast with bacon served with creamy balsamic
Mushrooms, shaved parmesan and fresh basil.

Grilled Salmon \$27.00

Grilled salmon filet served with roast kumara, capers, kale and hollandaise sauce

Gourmet & Classic Italian Pizzas

All Pizzas have received a 25% discount

Kaurilands ~~\$22.00~~ \$16.50 (VG)

Balsamic reduction, garlic, rosemary and mascarpone base, smoked mushrooms, Caramelized onion, blue cheese and walnuts.

TeHenga ~~\$23.00~~ \$17.25

The TeHenga is back and revised. Sliced Moroccan spiced lamb, kale, olives, Tunisian style dukkah and mint yoghurt sauce.

Arataki ~~\$18.00~~ \$13.50 (VG)

Roasted capsicum, red onion, green olives and feta

Lil' Huia ~~\$23.00~~ \$17.25

Smoked Chicken, cranberries and brie

Waitakere ~~\$24.00~~ \$18.00

Bacon, Beef and chorizo with BBQ sauce and our Home-made egg free aioli

Whatipu ~~\$25.00~~ \$18.75

Salmon and cream cheese with red onion, capers and Home-made hollandaise

Houhora ~~\$20.00~~ \$15.00

BBQ pulled pork, red onion, apply chutney base (no Napoli)
And green apple salad.

Quattro Formaggi ~~\$20.00~~ \$15.00 (VG)

The last of our new Classic Italian pizza range with blue cheese, Mozzarella, Gouda and mascarpone

Margharita ~~\$18.00~~ \$13.50 (VG)

Another classic Italian pizza with tomato, basil and mozzarella

Viennese ~~\$18.00~~ \$13.50

A classic Italian pizza with pepperoni, oregano and a drizzle of extra virgin olive oil

Desserts

Chocolate Panna Cotta \$13.00 (GF)

Belgian chocolate panna cotta with chardonnay, cardamom poached pear, black Doris plum & crème fraiche ice cream, garnished with lime and cardamom syrup.

Orange Blossom Cheese Cake \$13.00 (VG)

Home-made orange blossom cheesecake, with pickled dates, saffron cream,
Candied pistachios and rose sugar

Bread & Butter Pudding \$11.00 (VG)

Home-made bread & butter pudding with coconut butterscotch sauce and vanilla ice cream,
Garnished with walnuts

Ice Cream Sundae \$11.00 (VG-GF)

Triple chocolate, vanilla and black Doris plum and crème fraiche ice creams
With berry syrup, crushed nuts and chocolate flakes