



# DINNER MENU

## INTRODUCTION

At Heritage Auckland, our food philosophy is based on the  
GOOD FOOD PROJECT of Heritage Hotels.

This project is our commitment to celebrating more  
of New Zealand's vibrant, flavoursome, nutritious and  
sustainable food in our menus.

We welcome you to try our exquisite creations!

**Bon Appetit!**  
**Gerrard O'Keefe**  
**T.H.E. Executive Chef**

Breads and dips	12
Olive Selection	9
Rosemary & garlic	

## ENTRÉE

Carrot ginger soup	12
Wood planked tofu	18
Eggplant relish, black garlic, kumara salsa, bokchoy, salsa verde	
Cauliflower spinach cakes	19
Coconut yoghurt, floral salad	
Beetroot carpaccio	18
Beetroot in a plethora of forms flavoured with subtle spices and vinegars, black garlic	
Pan seared scallops	22
Rocket salad, roast garlic aioli with a hint of spicy sriracha	
Salt n pepper calamari	18
With fresh salad greens, aioli and lemon	
Pork belly bao	16
Light and fluffy steamed buns with pork belly cooked in a soy master stock and petite salad	

## MAINS

Braised leek and sunflower polenta	24
Black olive, rose tomatoes, chard artichoke, shaved fennel remoulade	
Soba noodle stir fry	22
Soba noodles tossed with chef's sauce, crispy tofu and mushrooms	
Pumpkin nut ravioli	28
Toasted hazelnuts, cashew nut ricotta, sage "butter", pumpkin puree	
Aged eye fillet	38
Oven roasted eye fillet on potato gratin, crisp kale, beef cheek croquette, semi dried tomato, red wine jus	
Market fish	38
Spicy saffron and coconut mussel broth, tapioca crisps	
Braised NZ Lamb	36
Slow braised shoulder served with whipped potato mash and velvet smooth vegetable enriched sauce with a hint of kaffir lime and ginger	

If you have a query regarding food  
allergens, please ask a member of our staff  
who will be happy to assist

GST included



*You're  
Somewhere  
Special*



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### PIZZAS

Gluten free bases available \$2, please ask your wait staff

Mediterranean	16
Tomato base, Fire roasted capsicums, courgette, artichoke, olives, oregano, and plant based mozzarella	
Caprese	16
Tomato base, plant based mozzarella, tomato, basil	
Italian	16
Tomato base, chorizo, bacon, mushroom, mozzarella, parmesan	
Chicken wedge	16
Tomato base, roast chicken, seasoned wedges, sour cream, oregano, mozzarella	

### SIDES

Sesame tossed asian greens	10
Salad greens	10
Organic seasonal vegetables	10
Fries	10
Mash	10

### SWEETS

Raw chocolate delice	15
Geranium cocoa nib truffle base, mousse, sorbet	
Rhubarb cheesecake	15
Poached rhubarb with cashew cream and a sesame, date and almond biscuit	
Coffee sticky date pudding	15
Rich toffee sauce and salted caramel sorbet	
Hazelnut cream & feuilletine decadence	15
Orange, white chocolate	
Orange blossom and vanilla panacotta	15
Oat crumble and poached granny smiths	
Selection of ice cream & sorbets	
1 scoop	5
2 scoops	8
3 scoops	12

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