

# ACACIA RESTAURANT



## **Chefs Special – Feijoa**

Roasted figs, buffalo mozzarella, pancetta, feijoa chutney, grilled Turkish bread 18

### **Entrée**

Hand crafted garlic bread with aioli (Gf option) 6pp

Canadian Scallops, braised pork belly, carrot, shallot, pomegranate, apple 22 GF

Vegetarian broth, braised root vegetables, toasted brioche with your choice of Mushroom or beef dumplings 16 DF (V option)

Freshly shucked New Zealand oysters, red wine vinaigrette 5.50 per oyster

Butternut pumpkin, goats cheese & herb tortellini, kale, snow peas, citrus butter 18 V

Arancini, mushroom, brie, pesto, parmesan 16 V N

NZ Green lip mussels, white wine, chilli, herb butter 22

### **Salads**

Acacia Caesar salad, chicken, poached egg, bacon, crostini, anchovy (V option) 22

Hawkes bay Lamb kofta, watercress, herb, minted yoghurt, pesto, grilled garlic tortillas 29 (GF DF option)

Panzanella, grilled sugar snaps, goats cheese, roma tomatoes, fresh herbs, lemon oil 24 V

### **Mains**

Shell fish linguine, NZ diamond clams, green lipped mussels, prawns, chilli, herb, garlic, white wine & cream sauce 29

Braised Hawkes Bay lamb shoulder ragout, pappardelle pasta, olives, herb, pecorino, mushrooms 29

Pappardelle pasta, roma tomato, parma ham, parmesan, herb 29

Kumara sage gnocchi, sweet corn, kale, broad bean, chilli herb butter, zucchini, pecorino cheese 29 V

Market Fish, prawn tortellini, farro, cavolo nero, harissa, citrus caper burnt butter 38

De-Boned Free range Rangitikei chicken, baby carrots, mushroom, pearl barley (GF option) 38

*GF gluten free DF dairy free N contains nuts  
V vegetarian*



## **Chefs Special - Feijoa**

150gm Angus beef eye fillet, baby leek, carrot, feijoa salsa, Morton bay bug, green peppercorn sauce GF 46

### **The Grill**

300gm 19 day dry aged Hawkes Bay rib eye 44

180gm Taupo Lamb loin 42

500gm Savannah T-bone 54

300gm Spanish brined Pork striploin 38

All grill items comes with white onion puree, chimichurri, brisket croquette, red wine Jus and one side (GF DF Option)

### **Sides**

Potato of the day 9

Seasoned wedges, sour cream, sweet chili, cheese, bacon 9 DF option

Seasonal winter vegetables 9 GF (DF)

Seasonal tomato salad, buffalo mozzarella, pesto, pomegranate syrup 11

Pear, blue cheese, walnut, radicchio, watercress, lemon dressing 11 GF N

Brussel Sprouts with a cheese sauce 9

Herbed French fries, truffle mayo or tomato sauce 7 GF DF

### **Desserts**

#### **Chef Special – Feijoa**

**Feijoa and apple crumble, pistachio filo, vanilla ice cream 15**

Fried crisp Banana, peanut parfait, salted caramel peanuts, dark chocolate ice cream 15 (N GF option)

Flourless chocolate cake, pistachio, berries, raspberry sorbet 15 N GF

White chocolate cheese cake, basil mango coulis vanilla bean ice cream 15

Eaton mess, passion fruit, meringue, mango 15

Handcrafted New Zealand cheeses, quince paste, grilled bread, wafer crisps 18

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