

At Caucus we invite you to enjoy our new fusion menu, offering quality modern cuisine with an emphasis on sustainable produce.

The kitchen team, led by Alex Kim, strives to source free range goods where possible.

We have selected our wine list to showcase New Zealand's celebrated wine regions and have great pairings to offer.

Our team will be delighted to assist with any questions or dietary requirements you may have.

The Caucus team

## Entrée

### Bread and dips

Artisan bread with olive oil and selection of dips

\$12

### Soup of the day GF on request

served with artisan bread

\$12

### Oriental salmon wings GF

crispy capers, grilled haloumi and chorizo, alfalfa salad

\$14

### Confit duck leg rillettes GF on request

beetroot aioli, duck liver pate, crostini, baby gherkins

\$14

### Feta Waldorf salad GF, N

rocket leaves, apples, blue cheese, poached pear, roasted hazelnuts and walnuts, olives, feta cheese, YUZU dressing

\$12

### Traditional prawn cocktail GF

served with lettuce, guacamole, vine tomato, prosciutto crisps, cocktail sauce, dill crème fraiche and lemon

\$13

## Main

### Line caught fish GF on request

pan fried fish, smoked fish potato cake, artichoke and parmesan pesto, grilled Brussel sprouts, fried soft shell crab, cray fish bisque, artisan bread

\$33

### Rack of lamb N

crystallised sliced rhubarb, dukkah roast cauliflower, sautéed couscous with sundried tomato, feta cheese, honey and aubergine puree, minted peas, roast macadamia with basil jus

\$35

### Caucus Grill N, GF on request

Eye fillet 180g: \$38 / Rib eye 200g: \$36 / OP rib 450g: \$46

roasted vine tomato, celeriac puree, sautéed creamy leek and prawn, truffle mash potato, grilled courgettes filled with cheddar, crumbed mushroom, red wine jus

### Stuffed pork fillet GF

champagne ham, mushrooms and sage filled pork fillet, puy lentils, grilled shallots, sautéed green beans, parsnip puree, grilled pineapple and seeded mustard jus

\$33

### Vegetable pappardelle V

leeks, broccoli, vine tomato, olive, green salad, battered asparagus, saffron, served in a milk bun

\$28

### Prosciutto wrapped chicken roulade GF, N

spinach, baked ricotta, pumpkin and chorizo filled chicken fillet, creamy potato gnocchi, broccolini, pine nuts, red wine jus

\$32

GF: Gluten free  
DF: Dairy free  
LS: Low Sugar

N: Contains nut  
V: Vegetarian  
HO: Healthy option

## Sides

\$8 each

### Garden salad (GF, DF)

### Creamy mashed potato (GF)

### Steamed vegetables (GF, DF)

### Roast vegetables (GF)

### Beer battered fries

### Shoestring fries (GF, DF)

## Dessert

### Frozen delight

trio of ice cream. Please ask our friendly staff for today's selection

\$12

### Yogurt panacotta

berry compote, raspberry mascarpone, berry coulis, homemade baked muesli

\$12

### Chocolate lava cake

caramel sauce, vanilla ice cream, port wine chocolate truffle, crust pistachio candy, chocolate mousse

\$15

### Banoffee cheese cake

chantilly cream, banana chips

\$12

### Selection of New Zealand cheese GF on request

One \$15  
Two \$19  
Three \$24

