

RAPAE BAY

available 6pm to 9pm

STARTERS

Duo of Pacific Tuna (gf)
cook islands' style raw fish and hawaiian style
ahi poke with island wafers 26.0

Rapae Omakase Sushi & Sashimi (gf)
today's fresh selection with wasabi, ginger & soy sauce 26.0

Pan Fried Scallops (gf)
caper & red onion relish, garlic & maniota mash,
crispy prosciutto, beurre noisette 24.0

Crumbed French Goats Cheese (v)
green pawpaw relish, salad greens, virgin coconut & chili oil,
pomegranate & vanilla reduction 25.0

Homemade Mushroom Ravioli (v)
cream fraiche, organic watercress & truffle oil 22.0

Slow Roast Pork Belly (gf)
pumpkin puree, wild cress, pineapple cinnamon lychee compote 23.0

Kuru Vichyssoise (gf*, v)
creamy breadfruit soup finished with crème fraiche,
served warm with chilli & paprika baked chickpeas, toasted ciabatta 16.0

All prices are in New Zealand dollars (\$)

(v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request

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MAINS

Wagyu Beef Tenderloin (gf)

potato gratin, puree of local rukau, red wine
braised portobello mushrooms, café de paris butter 48.0

Grilled New Zealand Lamb Rack

dukkah spiced lamb, crispy kumara, balsamic lentils, berries, sautéed greens 48.0

Crayfish Tail (gf)

baked with vermouth butter, lemon & saffron risotto, beans 69.0

Lime & Ginger Chicken (gf, df)

chicken breast marinated in lime, ginger & palm sugar
served with roast pumpkin, rukau, basil 30.0

Turmeric & Coconut Prawns (gf)

whole tiger prawns sautéed & served on a bed of vermicelli noodles,
local green vegetables, coriander, turmeric coconut sauce 42.0

Seafood Pasta

sautéed mussels, prawns, scallops & local fish fillets,
tossed in chilli, lemon & garlic with organic greens from our garden 37.0

Grilled Island Style Fish (gf)

breadfruit curry, pawpaw salsa, fresh kana akari coconut sauce 38.0

Parisienne Gnocchi (v)

creamy rukau sauce, pawpaw crème fraiche, shaved parigiano reggiano, basil 30.0

Wok Tofu (v)

fried ginger, cashew, tofu, soba noodle, edamame beans with ponzu sauce 32.0

SIDES 9.0

creamed rukau (gf, v)

sautéed garden vegetables (gf, v)

maniota cake with pawpaw salsa (v)

mixed green leaves with passionfruit dressing (gf, v)

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DESSERTS

Classic Crème Brulee (*gf)

baked rich vanilla custard, brandy snap
& coconut sorbet 15.0

Belgian Chocolate Fondant

warm chocolate fondant served with vanilla bean ice cream
& roasted mixed nuts 16.0

Trio of Ice Creams & Sorbets (*gf)

with fresh fruits 15.0

Brown Sugar Pavlova (gf)

passionfruit, mango & roasted coconut flakes 15.0

Coconut Trio (gf)

pannacotta, crème brulee & ice cream 16.0

Gourmet Cheese Plate (*gf)

assorted international cheeses with dried
fruit, fresh fruit preserve & crackers 34.0

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