



## DINNER MENU

*Executive chef - Chetan Pangam*

Crafting indigenous flavours of New Zealand, using the finest ingredients & fresh local market produce, with international flavours, we have produced a dining experience that is uniquely Zoe's at the Kingsgate

*\* Amuse Bouche served to the table \**

## Starters

### Artisan Breads & Dips

A selection of fresh home made artisan breads with oils & dips

10.50

### Chef's Soup of the Day

Served with a warm ciabatta roll

*Please ask your wait staff for today's flavour*

10.50

### Garlic Bread

Sliced ciabatta bread toasted with garlic butter

7.50

### Spinach & Artichoke Frommagio

Cream cheese, spinach & artichoke dip with garlic ciabatta

10.50

## Entrees

### Confit of Duck GF

Puy lentils in duck fumet, roquet, petite micro herb salad, Cabernet drizzle, apple chips

19.00

### Five Spice 12hr Braised New Zealand Pork Belly

Verjuice poached baby beetroot, Truffled cauliflower cream, tamarind miso reduction, crackling

18.50

### Lime Kelp Seared Prawns

Lime turmeric crushed potatoes, pickled cucumber noodles, coconut curry emulsion, paprika oil

19.50

### Salmon Niçoise Karengo Crust

GF

Warm smoked Marlborough Regal salmon, urenika potatoes, French beans, herb marinated telegraph hill olives, smoked sundried tomato, salmon caviar creamy sumac dressing

19.50

### Artichoke, Sundried Tomato & Ricotta Cheese Stuffed Mushroom

V GF

Poached baby vegetables, beetroot noodles, Five Finger honey vinaigrette, toasted pine nuts

17.50

### Zoe's Classic Caesar Salad

Cos lettuce, homemade caesar dressing, anchovies, poached egg, foccacia croutons, parmesan cheese, crispy bacon, Cajun grilled chicken fillets

Recommended wine match : Huntaway Reserve Chardonnay

14.50 entrée/ 21.50 main

## Main

### Glanworth Angus Beef Fillet

Horopito, braised beef cheek filo, braised whitloof, celeriac horseradish cream potato, pikopiko, bone marrow compound butter, Ohakune carrot puree, with a bitter dark chocolate jus

Recommended wine match : Jacobs Creek Reserve Cabernet Sauvignon

39.50

### Duo of New Zealand Lamb

Kawakawa porcini dusted lamb loin, panko crumbed braised lamb shank croquette, pea & mint puree, fondant potato, raspberry balsamic reduction, parsnip crisps

Recommended wine match : Montana Pinot Noir

39.50

### Furikake Kelp Crusted Marlborough Regal Salmon GF

Lime turmeric crushed potatoes, orcona sweet smoked paprika dust, brocollini, Tahitian vanilla lemon emulsion, cherry tomato confit, grilled tiger prawn

Recommended wine match : Stoneleigh Chardonnay

36.50

## MAINS contd...

### Butter Poached & Grilled Chicken

#### Supreme

Tomato coriander basmati rice pilaff, sago spinach fritters, steamed greens, cashew poppy seed beurre blanc, poppadums

Recommended wine match : Church Road Chardonnay

34.50

### Chilli Kelp Free Range New Zealand Pork Rack

Parsnip cream, pumpkin gnocchi, caramelized granny smith apples, poached baby vegetables, calvados apple cream sauce

Recommended wine match : Five Flax Riesling

35.50

### Wild Mushroom Goats Cheese Filo

#### Parcel

\*V

Warm quinoa, smoked sundried tomatoes, grilled peppers, fennel jam, garden green salad

Recommended wine match :

33.50

\*all mains served with complimentary salad or vegetables \*

## From the Char Grill

### Glandworth Angus Beef Sirloin

Beer battered chunky chips, garlic & thyme roasted field mushroom, béarnaise sauce, slow roasted vine ripened tomato

Recommended wine match : Church Road Merlot Cabernet Sauvignon

34.50

### Butter Poached & Grilled Chicken

Supreme

32.50

### Char Grilled Fresh Fish of the Day

32.50

### Chilli Kelp Free Range New Zealand Pork Rack

32.50

All served with a potato hash cake green vegetables, slow roasted vine ripened tomato

& your choice of the following sauce:

Béarnaise sauce

Great with a Chardonnay

Calvados granny smith apple sauce

Match with a Pinot Gris

Cashew poppy seed beurre blanc

Has to be a Chardonnay

\*all char grills served with complimentary salad or vegetables\*

# Home Comforts

## Bangers & Mash

Grilled Edelweiss Merquez & Fielding bratwurst sausages, horseradish celeriac cream potato, glazed greens, caramelized onion jus

27.50

## Pizza Margharita

Tomato coulis, goats' cheese, toasted pine nuts, mozzarella cheese, fresh basil

18.50

## Tandoori Chicken Pizza

Tandoori marinated chicken morsels, cashew nuts, coriander, yoghurt drizzle, red onion salad

21.50

## Tempura Battered Fresh Market Fish of the Day

Shoestring fries, garden salad, tartare sauce, tomato ketchup, lemon wedges  
Recommended wine match : Montana Chardonnay

22.50

## Zoes Chicken Parmigiana Burger

Crumbed chicken breast, Aorangi double cream brie, chutney, pickled cornichons, garden salad, sesame whole meal bun, beer battered chunky chips

Recommended wine match : Montana Cabernet Sauvignon

22.50

## Home Comforts contd ..

### Zoe's Prime Beef Burger

Lettuce, tomato, cucumber, mayonnaise, fried egg, cheese, beetroot relish, bacon, avocado, garden salad, sesame wholemeal bun and shoestring fries

22.50

### Chef's Curry of the Day

Home made curry of the day, tomato coriander basmati rice pilaff, naan bread, yoghurt raita, poppadums

24.50

## Side Dishes

Vegetables of the day

Garden salad

Shoestring fries

Beer battered chunky chips

Seasoned potato wedges

6.50

Fried eggs (two)

3.50

## Dessert Menu

### Chocolate Trilogy

Triple chocolate mousse cake, Lavender  
mascerated berries, brandy snap basket  
Kohu Road 72% dark chocolate ice cream,  
crème chantilly, cinnamon chocolate  
dipped almond, berry coulis

17.50

### Baked Bombe Alaska

Italian meringue-encased, black doris  
plum crème fraîche ice cream, pistachio  
Genoese sponge, crème anglaise

16.50

### Coconut Tahitian Vanilla Panacotta

GF

Mini glace oranges, Kohu Road Organic  
coconut rum ice cream, toasted coconut  
flakes, chocolate cigar

16.50

### Warm Raspberry Frangipan Tart

Tahitian lime vanilla mascarpone,  
liquorice ice cream, banoffie pie spring  
roll, cabernet drizzle

Recommended wine match : Escarpment Hinemoa Riesling

17.50

### Duo Of Kohu Road Gourmet Ice

Creams

GF

Chantilly cream brandy snap basket

Please ask your wait staff for today's flavours

13.50

### Tropical Fresh Fruit platter

GF

Chocolate dipping sauce

13.50

# Cheese

## Kapiti Baby Kikorangi

With an unmistakable creamy golden curd & rivers of dark blue this cheese has passed into Legend.

Recommended wine match : Escarpment Hinemoa Riesling  
13.50

## Kapiti Tuteremoana Cheddar

Standing strong over time, inspired by Kapiti Island's summit, sharp & zesty with a firm, crumbly body, aged 3 - 4 years

Recommended wine match : Barros Special Reserve Port

13.50

## Kapiti Aorangi Double Cream Brie

Inspired by our Southern Peaks shrouded in a snowy rind, savour the creamy texture & earthy mushroom flavour of this double cream brie

Recommended wine match : Barros Special Reserve Port

13.50

## A selection of all the above cheeses

23.50

\*All the above cheeses served with oatmeal sea salt crackers, pear & fig chutney\*