

NUI BISTRO

Signature Snacks:

Confit Garlic Bread (V) **\$9**

Chargrilled Sourdough generously slathered with House-made Confit Garlic Butter.

Lamb Croquettas (GF) **\$25**

Pulled, Slow Braised Lamb Shoulder in a Tomato Bechamel. Potato-flake crumbed, with Red Pepper Pesto and Crumbled Feta.

Spicy Gochujang Chicken 🌶️ **\$19**

Crispy Fried Chicken Pieces tossed in our Gochujang Glaze. *Spice Free Available also.*

Spicy Gochujang Cauliflower 🌶️ (DF) **\$17**

Deep-fried Cauliflower Florets tossed in our Gochujang Glaze. *Spice Free Available also.*

Fries **\$6 | \$9**

With Tomato Sauce or Housemade Garlic Mayonnaise

For The Little Tummys:

Crispy Chicken Pieces (GF) **\$15**

Served with a side of Fries or Garden Salad.

Crumbed Fish Bites (GF/DF) **\$15**

Served with a side of Fries or Garden Salad.

Mini Steak (GF/DF) **\$16**

Served with a side of Fries or Garden Salad.

BBQ Pork Ribs (GF/DF) **\$16**

Served with a side of Fries or Garden Salad.

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

Small Plates - Seasonal Entrees:

Snapper Crudo (GF)	\$27
Raw Snapper Slices with Kiwifruit and Orange Noisette Sauce.	
Roast Root Veg Salad (GF/V/DF)	\$18
Roasted Root Vegetables and Cos Salad finished with an Aged Balsamic Dressing and Crispy Chick Peas.	
Salmon Fish and Leek Pie	\$24
Mini Smoked Salmon Pie with leek and carrot	
Braised Beef Rib (GF)	\$27
On roasted butternut pumpkin puree and bright apple slaw	
Goats Cheese and Caramelised Onion Tart (V)	\$22
House made caramelised onion tartlet with a small side salad	

Sides & Extras:

Coconut Cream Spinach	\$10
Roast Root Vegetables	\$10
Rustic Potatos	\$10
Seasonal Garden Salad	\$10
Crisp Apple Slaw	\$10
Polenta Fries with Garlic Mayo	\$10
Potato Gratin	\$10
Fried Egg	\$3
Extra Sauce	\$3

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Hearty Mains:

Pan Fried Skin-on Snapper (GF) \$32 | \$44

Pan Fried Snapper on Creamy Mashed Potato with crisp apple slaw and a white wine sauce

Braised Beef Rib, Bone-in (GF) 600Gram Bone In \$60

Braised Beef Rib on Crispy polenta with red wine jus and coconut cream spinach

Braised Pork Belly on Roasted Root Vegetables (GF) \$27 | \$39

Tender cooked Pork Belly with Braised Cabbage, Roasted Root Vegetables and Housemade Pork Jus

Butter Chickpeas on Coconut Rice(GF/V/DF) \$24 | \$32

Butter Chickpeas on Coconut Rice with Poppadom and Raita

Tuscan Chicken or Roasted Root veges. (GF) \$24 | \$32

Succulent Chicken Thigh or Roasted Root Vegetables in a Creamy Sundried Tomato and Spinach sauce, served with Rustic Style Potatoes.

Pork Ribs (GF/DF) 🌶️ \$30 | \$41

Oven-roasted Pork Ribs Glazed in a Spicy Habanero Barbeque Sauce, Apple fennel Slaw and Potato Gratin. Spice-free BBQ Sauce Option Available

Roasted Chicken Maryland (GF) \$30

On Creamy Potato Mash with Braised Cabbage and Homemade Chicken Gravy.

Scotch Fillet Steak 225G - \$52 | 400G - \$70

Scotch Fillet Served with Potato Gratin, Coconut Cream Spinach and your choice of either Confit Garlic Butter or Creamy Mushroom Sauce.

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Desserts:

- Creme Brulee (GF)** **\$14**
A Classic Egg Custard with a Caramelised Sugar Crust
- Kumara and Walnut Steamed Pudding** **\$14**
Delicate Steamed Pudding with Kumara and Walnut served on a House-made Traditional Custard
- Classic Sundae (GF)** **1 Scoop \$8 | 3Scoops \$14**
Kapiti Vanilla Bean Ice Cream with Whipped Cream Toasted Almond and your choice of Berry or Chocolate Sauce
- Chai Tiramisu (Adults Only)** **\$15**
Coffee Free - Chai Tea Infused - Italian Classic Dessert with Bumbu Cream added for that Much needed Pick me up
- Cookie Brownie Pie** **\$15**
Cookie Base Laced with Whittakers Milk Chocolate, filled with a Brownie Mix laden with Whittakers White and Dark Chocolate Served with Home-made marshmallow and Vanilla Ice Cream
- Ra-ma-ma Fritter (GF)** **\$15**
Banana Fritter with a Scoop of ice cream and Whipped Cream
- Passionfruit Sorbet (GF/DF)** **1 Scoop \$5 | 3 Sccops \$12**
A refreshing, Dairy-free option

Our kitchen handles multiple allergens. While we take great care to accommodate dietary requirements, we cannot guarantee completely allergen-free meals. Please inform your server of any severe allergies before ordering.

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