

NUI BISTRO

Signature Snacks & Small Plates

Confit Garlic Bread (V)

\$9

Two Slices of Chargrilled Sourdough generously smothered in our signature House-made Confit Garlic Butter.

Lamb Croquettas (GF)

\$25

Slow-Braised Pulled Lamb Shoulder Tomato Bechamel morsels, finished with a Potato-Flake Crust and served alongside Red Pepper Pesto and Salty Feta.

Spicy Gochujang Chicken

\$19

Crunchy Fried Chicken Pieces smothered in our signature Gochujang Glaze. Spice Free Available also.

Spicy Gochujang Cauliflower Bites (DF)

\$17

Golden Fried Cauliflower Pieces smothered in our signature Gochujang Glaze. Spice Free Available also.

Polenta Fries with Confit Garlic Mayo

\$10

Golden and Crispy Polenta Fries accompanied by our signature Confit Garlic Mayo.

Tuna Crudo

\$27

Delicate Slices of Raw Tuna accompanied by Miso Mustard, Crisp Radish, and Pineapple, finished with a Maple Lemon Vinaigrette.

Warm Smoked Salmon Salad

\$26

Flakes of Hot Smoked Salmon served atop Ginger Roasted Kumara and Cos Lettuce, finished with House Dressing, Creamy Feta, and Crunchy Toasted Almonds.

Chicken Caesar Salad

\$25

Crisp Cos Lettuce tossed in House-made Caesar Dressing, served with Crunchy Fried Chicken, Salty Prosciutto and Shaved Parmesan.

For the Little Tummmies

Served with a side of Fries or Garden salad.

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

Crunchy coated chicken pieces tailored for smaller appetites.

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

Golden crumbed fish bites.

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

A tender, kid-sized steak.

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

Sweet and sticky BBQ ribs.

Sides + Extras

Potato Fries (GF/DF) **\$7 | \$10**

Potato Gratin (GF) **\$10**

Ginger Roasted Kumara (GF/DF) **\$10**

Rustic Potatoes (GF/DF) **\$10**

Seasonal Garden Salad / Crisp Apple Slaw (GF/DF) **\$10**

Fried Egg **\$3**

Extra Sauce **\$4**

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.

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

Hearty Mains:

Sesame Crusted Tuna on Sauteed Vegetables

\$32 | \$43

Seame-Crusted Seared Tuna, served rare atop a medley of Sauteed Vegetables and Ginger Roasted Kumara, finished with Tangy Pickled Ginger.

Pork Ribs (DF)

\$30 | \$41

Tender Oven-Roasted Pork Ribs smothered in our Spicy Habanero Barbeque Glaze, served with Crisp Apple-Fennel Slaw and Rustic Potatoes. Spice-Free BBQ Sauce Available.

Braised Pork Belly (GF)

\$27 | \$39

Succulent Slow-Braised Pork Belly served on Ginger Roasted Kumara and Sautéed Garlic Spinach, finished with a drizzle of our signature House-made Pork Jus.

Paneer Saagwala on Coconut Rice (GF/V)

\$24 | \$32

Chunks of Indian Cottage Cheese simmered in a Rich Spinach Curry, served with Coconut Rice and accompanied by Crispy Poppadam, and Cooling Raita.

Tuscan Chicken (GF)

\$25 | \$33

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

Greek Style Lamb Skewers (GF/DFO)

\$32 | \$42

Tender Lamb Skewers infused with our signature House-made Herby Spice Rub, served on Creamy Potato Gratin alongside a crisp Seasonal Garden Salad and cooling Tzatziki.

Scotch Fillet Steak 225g / 400g

\$52 | \$70

Tender Scotch Fillet served on Creamy Potato Gratin alongside a crisp Apple Slaw, finished with your choice of our signature Confit Garlic Butter or Creamy Mushroom Sauce.

Desserts

Creme Brulee **\$14**
A Classic Vanilla Egg Custard with a Caramelised Sugar Crust.

Ra-ma-ma Fritter **\$15**
Banana Fritter with a Scoop of Ice Cream and Whipped Cream.

Cookie Brownie Pie **\$15**
Decadent combination of cookie and brownie in a warm pie.

Classic Sundae **1 Scoop \$8 | 3 Scoops \$14**
Vanilla Bean Ice Cream with Whipped Cream, Chocolate or Berry Sauce, and Toasted Almonds.

Sorbet (V/GF/DF) **1 Scoop \$5 | 3 Scoops \$12**
You can find our current flavour on our Seasonal Menu or ask a waiter.

Desserts from the Bar

Affagato **\$16**
A Generous scoop of Kapiti Vanilla Ice Cream served with an Espresso shot and your choice of Frangelico or Kahlua.

Espresso Martini **\$19**
Vodka, Fresh Espresso & Kahlua. Add Caramel or Hazelnut for \$1 to add a sweet twist.

Lemon Pavlova **\$19**
Gin, lemon, vanilla & cream, a delicious combination of sweet & sour made to taste like the amazing dessert.

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Spring Seasonal Menu Offering

Entrée Options

Smoked Salmon Dip (GFO)

\$18

Flakes of Hot Smoked Salmon blended into a creamy, herby dip, brightened with fresh lemon and served alongside our crunchy house-made toasted sourdough crisps.

Whipped Feta and Grilled Courgette (GFO)

\$22

Slices of Fresh Courgette chargrilled to perfection, served atop our signature Lemony Whipped Feta and finished with Crisp Spring Onions and a slice of Chargrilled Sourdough.

Main Options

Seared Lamb Rump with Sauteed spring greens (GF/DFO)

\$42

Tender Seared Lamb Rump served on a light, buttery medley of Sautéed Beans and Courgettes, accompanied by Rustic Style Potatoes and finished with a drizzle of our signature House-made Rosemary Jus.

Pan-Seared Duck Breast with Rhubarb-Hoisin Glaze (GF/DF) \$42

Premium duck breast scored and pan-seared to a perfect medium-rare, glazed with a tart, house-made spring rhubarb and hoisin reduction. Served alongside grilled courgettes, ginger roasted kumara and freshly podded sweet peas.

Dessert Options

Limoncello Blueberry Tiramisu (18+)

\$15

An Indulgent, Adult-Only Dessert showcasing a vibrant Citrus and Blueberry infusion within our signature House-made Italian Classic.

Vanilla Panna Cotta

\$16

A Silky Vanilla Bean Custard accompanied by a vibrant Rhubarb and Strawberry Coulis, finished with our signature House-made Crunchy Almond Biscotti.

Mango Sorbet (V/GF/DF)

1 scoop \$5 | 3 scoops \$12

A refreshing, Dairy-free option.



Brunch Menu

Eggs Your Way | \$12

Poached, Scrambled or Fried Eggs served on Sourdough
Or swap your Eggs for Avocado

Eggs Benedict | \$25

Toasted Sourdough with Spinach, Poached Eggs, Hollandaise. With your choice of
either Salmon or Bacon

French Toast | \$22

Sourdough, Grilled Banana, Rhubarb Red Berry Compote, O'Canada Maple Syrup
+ Bacon |\$6

Creamy Mushrooms | \$24

Creamy Garlic Mushrooms served on Toasted Sourdough, topped with a Poached
Egg
+ Bacon |\$6

BLAT | \$26

Bacon, Lettuce, Avocado, Tomato served on Toasted Sourdough and Aioli

Extras | \$6

2 x Hashbrown
2 x Egg
Bacon
2 x Sourdough Toast
Hollandaise | \$3