

AWAROA

- LODGE -

Abel Tasman National Park

STARTERS

selection of homemade breads & Nelson olive oil	12
mushroom & goat cheese ravioli in lemon & thyme butter	18
wild venison carpaccio with 85% chocolate & merlot reduction & juniper crumble	19
Ora king salmon selection with our cured hot smoked tartare & the best accompaniments	19
crispy king prawns, avocado puree, salsa & crispy prosciutto	19
organic chicken liver parfait pickles & shiraz jelly & toasts	17

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MAINS

poached canterbury lamb back-strap pumpkin mint & feta ravioli with baby veg	34
Ora king salmon of the day, garnish changes daily to utilise our bounty	32
Westhaven cockle pappardelle, confit leeks & preserved lemon	29
broad bean rocket & pine nut risotto (v/gf)	28
angus fillet, kumura & potato gratin, braised oxtail & wasabi cream	36
Marlborough mussels cooked in white wine & toasted coconut & chilli with fresh bread	28
sides fries with aioli green salad potato salad seasonal vegetables	all 6.5

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DESSERT

caramelised apple cheese cake, pistachio crumb & vanilla ice cream	15.5
smoked chocolate mousse, whiskey panna cotta & salted chocolate coffee beans	15.5
banana split - baileys poached banana, pecan praline & banana ice cream	15.5
horchata panna cotta with seed crackers & mango sorbet (v/g.f)	15.5
selection of cheeses from around New Zealand with quince paste, cheese crackers & fresh fruit	25