



QUARTERDECK

R E S T A U R A N T

2 COURSE SET MENU \$52 + ADD-ONS

STARTERS

HOUSE MADE FOCACCIA

lemon kelp & kina butter
11.5 | 13

ORA KING SALMON CEVICHE

vanilla-tonka bean dressing, nashi pear, red onion, yuzu gel, kumara crisps

WAITEMATĀ POTTED CRAB & PRAWNS

infused clarified butter, grilled focaccia, Marie Rose sauce, baby radish

LOADED GUACAMOLE

Halloumi & hibiscus flower fried tacos, chef Jean's guacamole & charcoal oil

VEAL TARTARE

corn crisp, chipotle mayonnaise, avocado purée, spiced pepitas, cured egg yolk, red radish

KAWAU SUMMER SALAD

heirloom baby tomatoes, fennel, green apple, red cabbage, pumpkin seeds, mixed greens & smoked pimento dressing
add grilled mussels+ 5
add white tiger prawns + 6

MAINS

GRILLED GRASS-FED BEEF SCOTCH FILLET

sweet & sour beets, puffed truffled mushroom tart, feta cheese & jus

GREEN PESTO RISOTTO

chili-coriander pesto, chorizo, Parmesan cheese preserved lemons
add pan-seared market fish + 10
add white tiger prawns + 6

MOROCCAN CHICKEN BROCHETTES

Lebanese labneh, zucchini & charred cucumber salad, grilled lemon

GRILLED COASTAL LAMB CHOPS

roasted baby kumara, chimichurri, smokey eggplant purée

VEGGIE BRUSCHETTA

grilled Italian vegetables, Halloumi, heirloom tomatoes, Clevedon buffalo curd, Harissa pesto

SIDES

green leaf salad & French dressing - 9 | 11
Mexican Street Corn Salad - 12 | 13.5
kumara chips with aioli - 11 | 12
skinny fries with tomato sauce - 9.5 | 10.5

MEMBERS PRICE / NON MEMBERS PRICE



PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR SENSITIVITIES



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SWEET STUFF

CHOCOLATE MOUSSE

hibiscus flower jelly, dark chocolate,
meringue - 12.5 | 13.5

ALMOND FRANGIPANE CAKE

torched nectarines, apricot sorbet,
Malibu coconut anglaise - 12.5 | 13.5

ICE CREAM & SORBET

please ask for our selection - 10 | 11

CHEESE BOARD

selection of cheeses, crackers
& dried fruit - 19.5 | 21.5



