

park kitchen evening menu

5 February 2018

sharing plates

olives, orange zest, fennel seed <i>v g d</i>	9
flatbread for two, add 3 for gluten free base	
w/ hummus <i>v d (g*)</i> 7	
w/ taramasalata <i>d</i> 9	
w/ both <i>d</i> 11	
pierogi, 2 polish dumplings w/ spinach, onion, potato, pinenuts <i>v</i>	6
additional pierogi 3 each	
arancini, 2 deep fried mushroom risotto balls w/ hare ragout	7
additional arancini 3.5 each	
fish bites, crumbed, fried & served w/ tartare sauce	12
grilled flatbread, folded & filled with	
beetroot romesco, halloumi, rocket, dukkah & balsamic <i>v</i>	20
chicken, white bean puree, mesclun, tomato & spring onion <i>d</i>	22

small plates

soup of the day, bread, butter	13
caprese salad, tomato, mozzarella, basil salad w/ crostini <i>v (g*)</i>	12
lazy sushi, japanese rice, soy paint, wasabi caviar,	
dry picked ginger, dashi mayo <i>g d</i>	15
josper grilled confit duck thigh, duck rilette, pickled veg. <i>g d</i>	
home-made sour dough <i>(d*)</i>	17
lamb cutlets, lemon yoghurt, baby veg, dukkah <i>g</i>	19

pizza

	<i>(g*)</i> add 3 for gluten free base
margherita, tomato, mozzarella, basil <i>v</i>	17
spicy sausage, pepperoni, parmesan	20
portobello, button mushroom, truffle oil <i>v</i>	21

*g- gluten free, d- dairy free, v- vegetarian, (*v)(*g)(*d) ask for special prep.*

main plates

pk cheese burger w/ beetroot relish, dashi mayo, fries <i>(g*) (d*)</i>	21
add egg 2.5	
add bacon 3	
spicy kumara bean burger w/ tomato relish, chipotle mayo, fries <i>v (d*)</i>	21
add egg 2.5	
add bacon 3	
risotto of the day (small / large)	14 / 23
cauliflower, baba ganoush, pomegranate, yoghurt, mint <i>v g (d*)</i>	25
market fish, at market price, ask your server for today's special	
duck breast, mango, confit purple kumara	32
house-made sausages of the day, ask your server for today's special	27
pork belly, apple & celeriac puree, black pudding crumble,	
glazed carrots, parsnip <i>g</i>	29
400g t-bone steak, witloof, red wine jus <i>g d</i>	36

sides

truffle hand-cut fries, aioli <i>g d v</i>	9
watermelon salad, feta, mint, pinenuts <i>g v</i>	10
peanut slaw, panzanella dressing, sesame, peanuts, oregano <i>g d v</i>	7
chilli basil corn <i>g v</i>	8
iceberg, radish, ranch dressing, parmesan <i>g v</i>	9
salad leaves, vinaigrette <i>g d v</i>	7

dessert

black rice pudding, banana, coconut cream,	
coconut & pomegranate <i>g d</i>	14
carrot & caramel cheese cake, candied carrot, chocolate soil <i>g</i>	14
dessert of the day, ask your server for today's selection	14
trio of icecream, ask your server for details	10
--- single scoop	4



cheese

whitestone kikorangi, fresh pear, mash tun cracker, fruit bread, molesworth honey comb (new zealand)	14
brie de maux, strawberries with balsamic & cracked pepper, fruit bread, roman wafer (france)	15
singleton oak smoked cheddar, spiced walnuts, fruit bread, water cracker (england)	12
all three for	21

port

grahams lbv port	12
grahams 10 yo tawny port	16

sherry

lustau puerto fino	12
lustau papirusa	12
lustau pedro ximenez emilio	14
lustau oloroso pata gallina jarana	16

brandy

cognac, courvoiser vs	9
cognac, remy martin vsop	14
cognac, remy martin xo	24
armagnac, boissignac	10
calvados, christian drouin	12
grappa, francoli moscato in barrique	9

whisky

jamesons	9
mackinlay's blended scotch whisky	10
chivas regal 12 yo	11
monkey shoulder	11
the glenlivet founder's reserve	11
bowmore 12 yo	12
glenfidich	12
nikka taketuru whisky	13
highland park 12 yo	13
laphroaig 10 yo	13
auchentoshan	14
dalmore 12 yo	14
glengoyne	14
aberlour barrel strength a'bunadh	15
macallan amber	15
the balvenie 12 yo	16
lagavulin 16 yo	16

coffee plus

afogato / add liqueur	7 / 14
irish coffee	11

liqueurs

bailys	9
disaronno amaretto	9
drambuie	9
amaro montenegro	9
limoncello	9
grand marnier	9

