

RESTAURANT ON ALMA

- RELAXED RIVERSIDE DINING -

Welcome to Restaurant on Alma. A restaurant with atmosphere that complements our fresh, honest food, simply prepared so that the natural flavours shine through. You'll notice there's a distinctly Kiwi accent to our menu, as it reminds us to keep things simple and authentic. Enjoy!

Phillip White
Executive Chef

Gastronomy is the rational study of all related to man as he is eating. Its purpose is to keep humankind alive with the best possible food. - Jean-Anthelme Brillat-Savarin (1755-1826)

TO BEGIN

Soup of the day with Ciabatta bread (LS) 11.0

TO SHARE

Each plate is designed to share, but is equivalent to one entrée

Loaf of the day, dukkah, olive oil, garlic butter (V N) 11.0

Tomato and caramelised onion bruschetta, olive cream cheese, basil (V N LS) 12.0

Chilli polenta chips, crayfish aioli (DF GF LC LS) 12.0

Paua croquettes, burnt orange and basil beurre blanc (LC) 14.0

Gin and brown sugar cured salmon, corn jelly, vanilla dressing (GF) 15.0

Seared scallops, green pea purée, chorizo, toasted almond and mint (N LC LS) 17.0

Buttermilk fried chicken, corn succotash, whiskey BBQ sauce (LS) 16.0

Slow roasted pork belly, pecan caramel crust, parsnip cream, bacon and fennel aranchini, apple salad 17.0

Blue cheese stuffed roasted pear, hazelnuts, cranberries, Manuka honey, rocket, balsamic shallot vinaigrette (N V GF HO) 15.0

Sautéed garlic prawns, mango and avocado salad, coriander and lime dressing (N GF LS) 16.0

MAINS

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| Line caught sustainable fish fillets , chilli jam, cashews roasted chickpeas, courgette, mint and cumin yoghurt (N GF HO) | 30.0 |
| Slow roasted Savannah scotch fillet (250g) , on kumara, thyme and mustard rosti, sautéed spinach, roasted garlic jus (LS) | 34.0 |
| Wakanui grain fed sirloin (250g) with parsnip purée, onion rings, mushroom jus (GFO) | 35.0 |
| Kawa kawa chimichurri marinated lamb loin (180G) , potato croquette, pea puree, roasted cherry tomatoes (LS) | 34.0 |
| Manuka honey and sesame seed glazed free range chicken breast , warm roast beetroot, pumpkin and hazelnut salad, snow peas, lemon oil (DF GF HO) | 30.0 |
| Pan seared Akaroa salmon fillet (200g) with chilli polenta chips, cucumber, dill and horseradish, caramelised fennel emulsion (GF LS) | 30.0 |
| Mushroom and caramelised leek cannelloni , roasted garlic, pine nut ricotta, mustard béchamel, rocket salad | 27.0 |

SIDES

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| Roasted flat mushroom, garlic truffle oil (v GF) | 6.0 |
| Fries and aioli (v GF) | 6.0 |
| Seasoned wedges, sour cream (v) | 6.0 |
| Parsnip purée (v GF) | 6.0 |
| Steamed seasonal vegetables (v GF) | 6.0 |
| Onion rings (v) | 6.0 |
| Side salad, balsamic shallot vinaigrette (v GF) | 6.0 |
| Garlic prawns | 8.0 |

DESSERTS

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| Yoghurt and vanilla panna cotta , strawberry coulis, poached rhubarb, sesame tuille (GF) | 11.0 |
| Bailey's crème brûlée , macadamia short bread, berry compote (V GFO) | 11.0 |
| Sticky date pudding , apple purée, salted caramel, vanilla ice cream (V) | 11.0 |
| Chocolate tart , coffee marshmallow, berry sorbet, Anglaise | 11.0 |
| Ice creams selection , served with chocolate sauce | 11.0 |
| New Zealand cheese selection , cherry and raisin chutney, grapes, mixed roast nuts (N) | 18.0 |

SIGNATURE COCKTAILS

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| Blue coco mojito Coconut rum and fresh lime are expertly shaken together with fresh mint and soda for the perfect "sit and watch the world go by" (Malibu, blue curacao, soda) | 14.0 |
| Candy apple cosmopolitan This cocktail takes its formula from the classic recipe, but the Apple Liqueur supplants the role of the Triple Sec creating a tasting sensation. (Vodka, apple liqueur, cranberry) | 14.0 |
| Margarita How do you take yours, shaken with ice (on the rocks), blended with ice (frozen margarita), or without ice (straight up). Or trust our mixologist. (Jose cuervo, triple sec, soda) | 14.0 |
| Daily special Ask our friendly mixologist about our daily special | 12.0 |

HEALTHY OPTIONS

In line with Novotel's philosophy of healthy alternatives, we are proud to present our healthy food options, which all meet the New Zealand Heart Foundation criteria, designed as a healthy yet equally tasty alternative.

ENTREÉS The maximum portion size for all meats, fish and poultry is 100g raw weight. The maximum saturated fat content is 3g per serve. The maximum sodium content 450mg per serve.

MAINS The maximum portion size for all meat is 125 g raw weight, except skinless chicken and fish, which is 150g raw weight. The maximum saturated fat content is 5g per serve, with a maximum sodium content of 600mg per serve.

DESSERTS The maximum saturated fat content is 2g per serve and 20g total sugar per serve.