

halo

LOUNGE & DINING

DINNER SERVICE

\$

ENTRÉE

Freshly Made Soup

toasted ciabatta

14

Halo Flat Bread

dukkah, basil hummus, extra virgin olive oil

16 DF

Sourdough Bruschetta

slow roast tomato, balsamic vinegar, avocado oil

16 V

Miso & Lime Ōra King Salmon

coconut, petite salad

18 DF GF

Pork & Chorizo Croquettes

pickled vegetables, mustard aioli

18 DF

Banana Prawns

mango salad, peri-peri mayonnaise, avocado & date salsa

20 DF GF

MAIN

Spinach & Cranberry with Kumara Roulade

grilled courgette, seared haloumi, seasonal salad

34 V

Market Fresh Fish

served with chef's daily accompaniments

36

Roasted Corn Fed Chicken Breast

quinoa, glazed turnip, port & thyme jus

36 GF

Sous Vide Pork Belly

apple & mint potato rosti, charred leek, stout reduction

36 GF

Silver Fern Farms Lamb Rump

herb polenta cake, pancetta cabbage, brown onion glaze

38 DF

Seared Wagyu Striploin

short rib, grilled asparagus, chimichurri

45 GF

SIDES

Rustic Cut Fries, aioli

8 GF DF

Gourmet Potatoes, herb butter

8 GF

Seasonal Salad

8 V DF GF

Seasonal Steamed Vegetables

8 V

Polenta Chips, aioli

10 V GF

*DF = dairy free | GF = gluten free | V= vegetarian
All menus are subject to seasonal changes.