

halo

LOUNGE & DINING

DINNER SERVICE

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ENTRÉE

Freshly Made Soup

toasted ciabatta

14

Halo Flat Bread

dukkah, basil hummus, extra virgin olive oil

16 DF

Macerated Heirloom Tomato & Burrata Cheese

roquette, balsamic vinegar, avocado oil

14 V

Truffled Wasabi Ahi Tuna

petite Asian slaw

18 DF GF

Lamb Loin Carpaccio

toasted raisins, minted labneh

20 GF

Banana Prawns

peri-peri mayonnaise, avocado & date salsa

20 DF GF

MAIN

Goat Cheese & Pumpkin Roulade

grilled courgette, "over the moon" goats curd, seasonal salad

30 V

Market Fresh Fish

served with chef's daily accompaniments

34

Seared Corn Fed Chicken Breast

farro, green peas, kasundi

36

Grilled Pork Loin

warm potato salad, baked apple, stout reduction

36 GF

Silver Fern Farms Lamb Cutlets

Israeli couscous, ratatouille, brown onion glaze

36 DF

Seared Takapoto Angus Eye Fillet

pressed potato, asparagus, chimichurri

40 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

*DF = dairy free | GF = gluten free | V= vegetarian

All menus are subject to seasonal changes.