



Acacia

Restaurant

Entrée

Kumara Soup

spinach & coconut, crusty garlic
bread **18**
V, GF, DF

Pear Salad

red wine, cinnamon, avocado, Kahurangi creamy
blue, honey caramelised walnut praline **20**
V, GF, N

Akaroa Salmon Gravlax

beetroot, vodka, orange, feta crumb, pea tendrils,
saffron aioli **22**
GF

Pad Thai

rice noodle, fried egg, carrot, garlic chive, chilli, tamarind
fish sauce, crushed peanut, sprouts **23**
V, GF, DF, N
Add chicken **6**
Add prawns **9**

Cajun Beef & Bacon

antipasto vegetable salad, bagel croutes, peri peri
dressing **24**
GF

DISCLAIMER: We're passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavor to meet your requests. Dietary requirements? Please ask your server for more options **GF** gluten free **DF** dairy free **N** contains nuts **V** vegetarian

M*ains*

Buddha Bowl

with quinoa, avocado, cherry tomato, roast pumpkin, carrot, red cabbage, mixed beans, baby beetroot, fried tofu, soft boiled egg & pickled vegetables

32 *V, GF, DF*

Kaffir Lime Chicken

prawn risotto, green curry coconut sauce, charred broccolini, balsamic reduction & herb oil

35 *GF*

Harmony Pork Belly

chorizo, edamame, beauregard, master stock, herb oil

36

Canterbury Lamb Rump

agria garlic mash, baby beetroot, caramelised shallot, courgettes, balsamic jus

38 *GF*

Market Fish

butternut confit, slow roasted tomato, honey glazed baby carrot, cucumber & cardamom soy essence

39

From The Grill

All proteins served with mushroom & thyme emulsion, Dauphinoise potato, red wine jus, garlic butter and **one side of your choice.**

200g Harmony Pork Fillet	45
200g Akaroa Salmon Fillet	47
200g Savanah Eye Fillet	52
200g Central Otago Lamb Rack	54

Sides

Garlic Baguette

V

9

Rosemary & Lemon Pepper Scented

Fries served with Aioli

V, GF, DF

9

Baby Potatoes Himalayan sea salt, chilli kelp, garlic butter

V, GF, DF

9

Green Papaya Salad carrot, green bean, tomato salad, roasted peanuts

V, GF, DF, N

14

Courgettes toasted almonds, cardamom

soy

V, N

14

Desserts

Deconstructed Blueberry Cheese Cake

lemon poppy gelato

16V

Fried Banana

pineapple crisp, pina colada panna cotta, coconut ice cream, dark chocolate rum sauce

16 V, GFO

Sticky Date Pudding

vanilla bean ice cream, butterscotch sauce

16 V

Selection of Ginellis Ice cream

sorbet or gelato Italian meringue, chocolate bark, fresh & hydrated fruits
(choose 3)

18 V, GF

- **Gelato** *Latte Macchiato / Rum & Raisin / Lemon Poppy Seed*
- **Sorbet** *Raspberry & Pomegranate / Lychee & Lemongrass / Green Apple*
- **Ice Cream** *Vanilla Bean / Coconut Cream / Tahini & Carob Molasses*

Selection of New Zealand Cheeses

served with falwasser crackers and quince paste, honey comb, fig jam, walnuts

Two choices 29

Three Choices 42