

À LA CARTE AT MARUIA

*Dinning special \$45 per person including two courses
Main with either a Starter or Dessert.*

To begin

Bread platter (df | cn) homemade purple wholemeal cob | dukkah |
hemp seed oil | pesto

15

Maruia platter

for two 35

blackball venison salami | blackball chorizo | home marinated olives |
sundried tomatoes | pesto | pickled vegetables | bread | lavosh | homemade labneh

Akaroa cold smoked salmon (gf) homemade amaranth bread |
homemade labneh | pickled onions | capers

17

Kumara and Potato Kofta (v | gf) | tahini dressing

15

Immune boosting Salad (v | gf) raw beetroot | kale crisps | green apple spears |
toasted hemp hearts | orange | toasted sunflower seeds | green onion |
chili-garlic-ginger-apple cider vinegar-infusion

15

Main course

Canterbury Angus Filet (gf | df | cn) smashed jersey benne potatoes 34
complimented with tarragon and macadamia oil | maple marinated mushroom |
seasonal baby vegetables

**pair this dish with our Theory and Practise Syrah or Saint Clair Merlot*

Hot Smoked Akaroa salmon (gf | df) miso crusted salmon | soba noodles | 35
wilted vegetables |

**pair this dish with Waipara Springs Chardonnay*

Grey Tea & Lemon Zest Accented Free Range Chicken Breast (gf | df) 32
Grilled balsamic fennel heart | toasted pecan nuts | soft herb salad finished with earl
grey tea and citrus vinaigrette dressing

**pair this dish with our Pallister Estate Sauvignon Blanc*

Healing dahl (veg) warm tomato salad | rice | crispy naan bread | raita 25

**pair this dish with our Waipara Springs Sauvignon Blanc*

veg = vegetarian gf = gluten free v = vegan df = dairy free cn = contains nuts
we are unable to guarantee that any menu item can be completely free of allergens
please speak to a server if you have allergies

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To finish

Raw Banoffee Pie (v gf cn) coconut yoghurt caramel date fresh bananas	14
Whittaker's Chocolate Fondant served with crème fraiche	14
Cheesecake of the day served with berry compote	14
Cheese board (cn) cumin seed gouda alpine brie creamy blue fresh pear almonds chutney bread 5 grain and seed lavosh	for one 17 for two 32

Sides

Side Salad	6.5
Side Vegetables	6.5

Children at Maruia menu (under 12 years old)

Small Pizza tomato pizza base sauce ham pineapple cheese	10
Penne fresh tomato sauce grated cheese salad garnish	10
Chicken Wrap chicken tenderloin fresh salad tomato cheese cucumber	10
Ice Cream Sundae chocolate <u>or</u> raspberry sauce / fresh fruit / wafers	8

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