

# À LA CARTE AT MARUIA

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

## To begin

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

15

### Maruia platter

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

for two 35

**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

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

34

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

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

35

*\*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

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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

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Side Salad	6.5
Side Vegetables	6.5

## Children at Maruia menu (under 12 years old)

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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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