



CARRINGTON ESTATE

Dinner menu from 5pm-9pm

Entrées

Kaimoana Chowder \$24

A combination of white fish, prawns, green lipped mussels & salmon, served with grilled bread.

Fresh Oysters \$32 (DF/GF)

6 natural oysters served in the 1/2 shell with fresh lemon & chive vinaigrette.

NZ Green Lipped Mussels \$28 (DF)

12 mussels in coconut green curry with coriander & mung beans, served with grilled sourdough.

Karaage Fried Chicken \$22 (GF/DF)

Crispy fried chicken with sweet plum & ginger dipping sauce.

Ika Mata Snapper \$22 (GF/DF)

Fresh line caught Snapper marinated in lime juice and coconut cream.

Pork or Vegetable Dumplings \$22 (GF/DF)

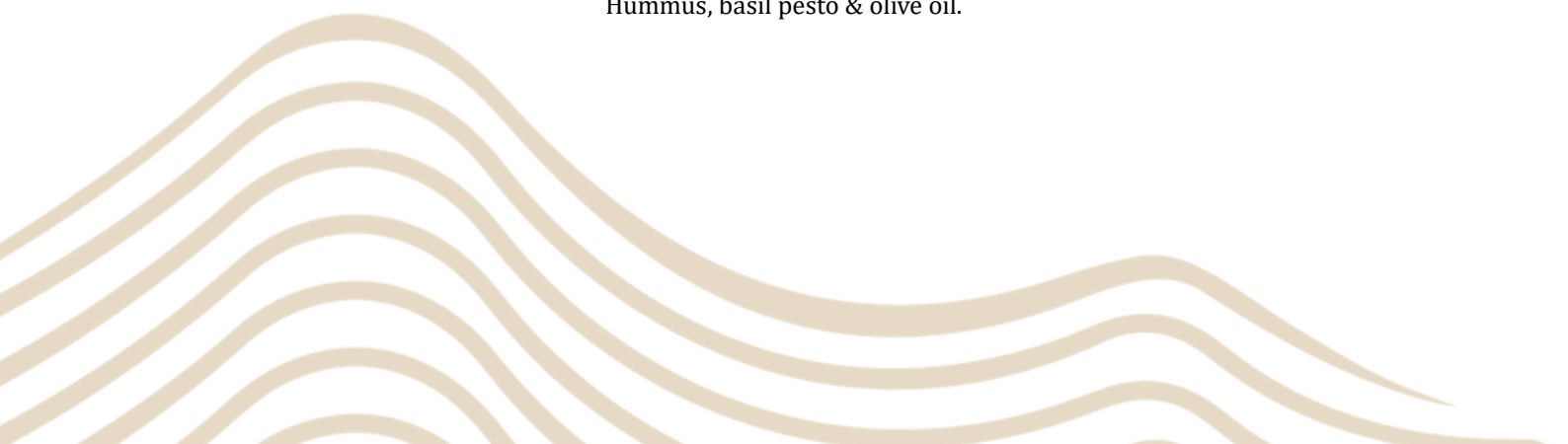
Served with Char Sui dipping sauce and pickled cabbage.

Fried Potato Gnocchi \$24 (GF/V)

With wilted spinach & sundried tomatoes.

Grilled Bread & Dips \$18 (V)

Hummus, basil pesto & olive oil.





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Mains

Fresh Market Fish \$45

Sustainably caught fish, prepared fresh daily.

Spaghetti Vongole \$38

Fresh NZ clams with white wine, green herbs & garlic. Served with grilled bread & fresh-cut coleslaw.

New Zealand Lamb \$48 (GF)

Herb-crusted premium NZ lamb rack, served on sweet potato rosti with fresh seasonal greens.

Porterhouse Steak \$52 (GF)


300g grass-fed Angus cooked to your liking. Served with shoestring fries, fresh green beans & bearnaise sauce.

Beef Eye Fillet \$49

200g fillet cooked to your liking, topped with fresh salsa Verde, served with new potatoes, confit mushrooms & fresh seasonal greens.

Roasted Cauli/Broccoli & Tofu \$42 (GF/DF/V)

Turmeric & teriyaki marinated, served with pickled cabbage & edamame beans, brown rice, mung beans, toasted sesame & fresh seasonal greens.





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Kids Menu

Battered Fish \$20

With shoestring fries & tomato sauce

Chicken Schnitzel \$20

With shoestring fries & tomato sauce

Fettuccine \$20

Pasta & Parmesan Cheese.

Desserts

Artisan Cheese Plate \$35

A duo of locally produced cheeses. Served with quince paste, crackers & seasonal fruit.

Mississippi Chocolate Mud Cake \$22

With seasonal berry compote & mixed berry sorbet.

Key Lime Pie \$22

With crème anglaise & Kapiti vanilla bean ice cream.

Mixed Berry Tiramisu \$22

With raspberry mascarpone.





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After-dinner Drinks

Mojitos \$19

"These Cuban classics are sure to get you going:

But first a word of warning:

They're supernaturally addictive."

Classic Watermelon Pineapple

Daiquiris \$19

"Taken shaken:

You may find yourself well stirred."

Classic Watermelon Strawberry

Banana Rum Old Fashioned \$19

*"Slow down, pull up a chair, linger a while
and reflect on the smooth rum"*

Tropical Punch \$19

"Beg, borrow or steal to enjoy this heady punch"

Liqueur Coffee \$19

Your choice of liqueur with hot coffee, topped with cream.

Coffee & Tea

Long Black/Espresso \$4

Flat White/Latte/Cappuccino \$5.50

Tea \$5.50

