

# Restaurant on Alma

## STARTERS - Kai Tiimatanga

<b>Volare bread selections</b>	<b>15</b>
Homemade pesto, hummus, flavoured butter v	
<b>Soup of the day</b>	<b>12</b>
Crusty bread	
<b>Herb crusted cauliflower florets</b>	<b>14</b>
Bravas sauce, tossed almond & crispy curry leaves v/g	
<b>Beef cheek croquettes</b>	<b>15</b>
Chimichurri, cheese sauce	
<b>Karaage chicken</b>	<b>16</b>
Kimchi mayonnaise	

## MAINS - Kai Matua

<b>Homemade potato gnocchi</b>	<b>32</b>
Assorted mushrooms, onion three ways, Parmigiano, crispy sage v	
<b>Slow cooked venison bourguignon</b>	<b>34</b>
Creamy mash potatoes, grilled ciabatta	
<b>Market fish of the day</b>	<b>35</b>
Sesame sautéed greens, dashi broth G/F	
<b>Black seafood risotto</b>	<b>36</b>
Chicken, clams, mussels and Parmigiano G/F	
<b>Kawakawa lamb rack</b>	<b>37</b>
Celeriac puree, spice pistachio crumb, roasted pumpkin, whipped Danish feta, jus G/F	
<b>Waikato sourced scotch fillet 250g</b>	<b>40</b>
Served with ragout of local winter baby vegetables, mushroom, chimichurri and red wine jus G/	

## SIDES - Kai Aapiti

<b>Rosemary &amp; Parmesan polenta chips</b> w/ tzatziki	<b>9</b>
<b>Duck fat potatoes</b> w/ bravas sauce	<b>9</b>
<b>Roasted butternut squash</b> w/ cumin yoghurt	<b>9</b>
<b>Steamed garden vegetables</b> w/ extra virgin olive oil	<b>9</b>
<b>Roasted Brussel sprouts</b> , mustard, parmesan & prosciutto	<b>14</b>

**GF gluten free/ DF dairy free/ V vegetarian/ V/G vegan**

**DISCLAIMER:** 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 guests with food allergies or special dietary needs consult with our team and we will endeavour to meet your requests.