

DESSERTS

DARK CHOCOLATE DOME

Dark chocolate dome, with an espresso truffle centre and almond crumb

\$18 GF

HIBISCUS PANNA COTTA

With earl grey cream, vanilla sable, coconut shavings and berry syrup

\$16 GF

LIMONCELLO RICOTTA TART

Crumbled meringue, strawberry coulis and mint emulsion

\$20

KIWI ETON MESS

With clotted cream, passionfruit syrup and berries

\$17 GF (DF, Vegan option available)

ICE CREAM SUNDAE

Vanilla ice cream, marshmallows, chocolate sauce, whipped cream and pink wafer

\$12

MANGO AND RASPBERRY SORBET

Served with fresh and freeze dried seasonal fruit and mango coulis

\$14 GF, DF, Vegan

CHEESEBOARD

KAHIKATEA KAPITI CAMEMBERT, CORGONZOLA AND GRUYERE CHEESE,

Served with cranberries, grapes, quince paste and toasted walnuts

\$34

www.castaways.co.nz

Please note, if you are a coeliac or have a food allergy, we can accommodate your dietary requirements here at Castaways. Please inform your waiter.

DINNER



**WELCOME TO CASTAWAYS
RESTAURANT & BAR**

We hope you enjoy your meal here at Castaways and your dining experience is a memorable one. All dishes are made fresh onsite using quality ingredients. Our beef, lamb and chicken is NZ raised and we only use fresh fish from sustainable fishing practices.

BREADS

GARLIC BREAD

Ciabatta, cheese, garlic butter, olive oil and balsamic

\$12 (GF option available)

BRUSCHETTA

Vine-ripe tomatoes, mozzarella, shallots and basil

\$15 (GF option available)

STARTERS

CLEVEDON OYSTERS

Lemon lime sorbet, mignonette, lemon wedges
1/2 Dozen or Dozen **\$26, \$34** GF, DF

SEAFOOD CHOWDER

Tiger prawns, smoked mussels served with toasted ciabatta

\$22

TIGER PRAWN CEVICHE

Shallots, mango, coriander and passionfruit puree

\$21 GF, DF

SCALLOPS

Seared scallops, parsnip puree, shitake mushroom and pancetta wafer

\$22 GF

VENISON TARTARE

Pickled onion, poached figs, dark chocolate crème and wild berries

\$22 GF

BUFFALO MOZZARELLA

Heirloom tomatoes, beetroot, mesclun, balsamic reduction and pistachio crumbs

\$19 GF (DF, Vegan option available)

MAINS

BEEF SCOTCH FILLET 300G

Roasted onion puree, potato fondant, broccolini, choice of red wine jus or peppercorn sauce

\$36 GF

BRAISED BEEF CHEEK

Dark beer braised beef cheek wrapped in filo pastry, served with caramelized onion, potato puree and root vegetables

\$32

CARAMELIZED PORK BELLY

Sweet soy reduction, apple puree, poached figs and roasted carrots

\$32 GF, DF

CANDY CHICKEN SALAD

Crispy cos lettuce, bok choy, grape and radish salad with yoghurt dressing

\$24 GF, DF

ROASTED CAULIFLOWER RISOTTO

Roasted shallots, green peas, truffle oil, Grana Padano

\$28 GF (DF, Vegan option available)

RED SNAPPER

Pan fried fillet of snapper, served with mushroom and leek ragout, white wine emulsion and smoked pumpkin puree

\$36 GF, DF

CLAMS

Smoked fish velouté, herb and garlic butter, served with grilled ciabatta

\$32

SIDES

GOURMET POTATOES GF, DF

Duck confit potatoes, fennel salt balsamic reduction

SEASONAL VEGETABLES GF

Roasted seasonal vegetables, with herb butter

ROASTED BABY CARROTS GF

Served with pistachio and feta crumb

All \$8