

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, GORGONZOLA AND GRUYERE CHEESE

Served with cranberries, grapes, quince paste and toasted walnuts

\$34

www.castaways.co.nz

LUNCH



Castaways

RESTAURANT & BAR

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 & SOUPS

GARLIC BREAD

Garlic and cheese ciabatta served with olive oil and balsamic

\$12

BRUSCHETTA

Tomato tapenade, basil pesto and parmesan cheese

\$15

SEAFOOD CHOWDER

Tiger prawns, smoked mussels served with toasted ciabatta

\$22

AVOCADO ON TOAST

Smashed avocado on toast, heirloom tomato, feta crumb, beetroot reduction, caramelized pistachio

\$20

SALADS

CONFIT DUCK SALAD

Confit pulled duck, crunchy salad pomegranate seeds, orange segments and sesame dressing

\$24

CANDY CHICKEN SALAD

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

\$23

LUNCH MAINS

CHICKEN CLUB SANDWICH

Chicken breast, bacon, fresh greens, tomato, cheddar cheese and house made dressing

\$22 (GF option available)

FISH AND CHIPS

Beer battered fresh market fish served with fries, green pea puree and malt vinegar mayo

\$29

EGGS BENEDICT

Toasted english muffin, wilted spinach, free range poached eggs served with hollandaise sauce, with your choice of: smoked salmon, streaky bacon or wild mushrooms

\$24

BEEF SANDWICH

Dark beer braised beef cheek, tomato relish, pickles, salad greens and cheese

\$24

ROASTED CAULIFLOWER RISOTTO

Roasted shallots, green peas, truffle oil, Grana Padano

\$24 (Vegan option available)

SCOTCH FILLET STEAK

Chargrilled scotch steak, served with an egg sunny side up, peppercorn sauce, fries and salad

\$26

BEEF BURGER

Angus beef mince patty, pickles, caramelized onion, garlic mayo, and cheddar cheese

\$24

PORK BAO BUN

Caramelized pulled pork belly, served with mild kimchi and asian slaw

\$24

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.