

PAKSA

DINNER MENU

6 PM - 10 PM

NO ONE WANTS TO
WAKE UP THINKING,
“I SHOULD’VE
EATEN THAT”.

STARTERS

SOUP OF THE DAY

Chef's special soup with house- made garlic flat bread **V** / \$16

SMOKED SALMON

T2 Earl grey smoked, compressed green apple, lentils, tobiko, fennel puree, honey soy dressing **S** / \$18

PAKSA SALAD

Crisp cabbage, mesculin, fennel, radish, beetroot, torched orange, heirloom tomato, blue cheese, crystallised walnuts, toasted rye, edamame beans and miso yuzu dressing **V,N** / \$18

BUTTERNUT PUMPKIN & EGGPLANT

Wok fried with heirloom tomato, roasted coconut, capsicum and courgette, red chilli onion sambal **VG** / \$16

V Vegetarian **VG** Vegan **DF** Dairy Free
GF Gluten Free **D** Contains Dairy **N** Contains Nuts

MAIN ACT

MISO GRILLED SALMON

Pumpkin yuzu puree, lentil and edamame, mixed mushroom, nitsume sauce, seaweed dust **DF,S** / \$36

LAMB SHOULDER

8-hour braised and pressed, with kumara miso mash, salt baked carrot, brussel sprouts, shallots, jus **GF** / \$35

CONFIT CHICKEN

Garlic thyme chicken leg, with honey soy gastrique, pearl barley, lentils, shallot shells, shitake, chicken liver and bacon paté, pumpkin yuzu puree / \$33

DENVER VENISON

Served medium rare, confit baby beets, fennel puree, salt baked carrot, shallot shells, brussel sprouts, Jus **GF** / \$37

PORK BELLY

Twice cooked, crispy skin, potato espuma, sautéed brussel sprouts, pearl barley, shallots with green apple demi-glace / \$32

BARBECUED PORK RIBS

Espresso spice rub, manuka honey and bourbon sauce, fennel radish slaw, confit red potato, spiced rice flake granola **DF** / \$31

EXOTIC MUSHROOM LINGUINI

Foraged mushroom duxelle, porcini stock, gremolata, truffle essence, grana padano parmesan cheese **V** / \$29

SEAFOOD CHOWDER

Green lip mussels, clams, king prawn, squid, fish veloute, potato, celery and grilled crusty bread **V** / \$31

SOUTHEAST FARE

CURRIES & WOK HEI DISHES

ALL CURRIES ARE SERVED WITH A SIDE OF CRISPY PAPADUMS, JASMINE RICE AND PICKLED VEGETABLES

PALAK PANEER

Charcoal smoked cottage cheese, spiced spinach gravy, masala frites **V** / \$26

BUTTER CHICKEN

Tandoori, yoghurt chicken thigh with spiced creamy cashew, tomato curry, fresh coriander and crispy onions / \$29

LAMB RENDANG

Braised leg of lamb with roasted coconut curry, sambal, fresh coriander and fried shallots **DF** / \$22

CHAR KWAY TEOW

Wok fried flat rice noodles, fresh mung beans, sweet soy and oyster sauce, garlic chives, spring onion, red chilli, egg, coriander, fried shallot with lemon wedge **DF,S** / \$22

Add chicken \$4 | Add squid and prawn \$6

*GF, vegetarian option available with our special soy mushroom sauce

SEAFOOD LAKSA

Green lip mussel, clams, king prawns, squid, boiled egg, spiced coconut broth, mung bean sprouts, coriander, rice noodles, toasted sesame seeds **DF** / \$24

Add roasted cashews \$3

Add house made belacan sambal **S** \$3

NASI GORENG

School prawns, shrimp belacan, cabbage and egg fried rice, with pickled vegetables, prawn crackers, sweet soy and chicken satay skewers **DF,S** / \$26

FINALE

THE FORBIDDEN FRUIT

White chocolate, blue cheese mousse, beetroot gel, chocolate soil, foraged herbs / \$18

CRÈME CARMEL

Dulce de leche flan, coconut wafer, cashew meringue, freeze dried berries **N** / \$17

THREE CHOCOLATE ASSIETTE

Dark hazelnut praline, white chocolate and coconut, ruby and raspberry, sesame and mandarin crumb **GF,N** / \$18

NZ CHEESE

Local artisan brie, blue and cheddar, honey fig sauce, crackers, chicken liver & bacon pate, grapes / \$25

ICE CREAM SUNDAE

Ice cream trio, chocolate, vanilla, strawberry, chocolate soil, cashew meringue, freeze dried berries, chocolate sauce, dulce de leche, chantilly cream, marshmallows, coconut wafer **N** / \$19

ON THE SIDE

GARDEN MIX

Fennel, mesculin, cabbage, radish, tomato, yuzu miso dressing **VG** / \$7

ROOT VEGETABLES

Carrot, pumpkin, fennel, beetroot **VG** / \$7

CONFIT RED BABY POTATOES

With grated parmesan and gremolata **V** / \$9

FRAGRANT JASMINE RICE

With sesame granola **V** / \$5

HOMEMADE GARLIC FLAT BREAD

With extra virgin olive oil **V** / \$5

ROSEMARY FRIES

With tomato jam **V** / \$7