



DINNER MENU

From 6pm

OUR AOTEAROA

LEEK & POTATO SOUP (D) (GF) 16

With petit rolls

PRAWNS AND PUMPKIN

Jumbo prawns, pumpkin puree with fennel and compressed apple salad

SMOKED SALMON

Cold smoked salmon, pickled beetroot and goat's curd

VENISON

Seared cervina, smoked labneh and boysenberry relish

CHICKEN BREAST

Waitoa chicken suffed with black pudding, shallots and pumpkin puree

LAMB RUMP

Hawke's Bay lamb, baby carrots, pea puree and Pomme Dauphin

PORK BELLY

Scallops, carrot puree and potato gratin

MONKFISH

Ratatouille, potato puree and miso hollandaise

SALMON

Akaroa salmon, mussell fritters. rocket leaves and tomato butter sauce

SNAPPER

Crispy skin snapper, lentil samosa, fennel and peas with saffron emulsion

SOUTH EAST ASIAN ADVENTURE

MEE GORENG

Egg noodles with chicken, fishballs and squid

SINGAPORE NOODLES (GF)

With bean shoots and peppers

- Vegetarian 21

- Chicken 23

- Chicken & Prawn 25

SINGAPORE SEAFOOD LAKSA (S) (GF) 25

Egg noodles and spiced coconut broth

CHIANG MAI RED SEAFOOD CURRY

Fishballs, prawns, squid and peppers finished with whipped eggs

ENTER THE DRAGON'S DEN

KUNG PAO TOFU (GF) (VG) 16

With chili and garlic

WOK FRIED EGGPLANT (GF) (VG) 18

With snake beans, red onions and hot bean paste

LEMON CHICKEN

Twice fried chicken with chef's own lemon sauce

GINGER PRAWNS

Prawns with ginger, spring onion and bamboo

*ask my gutrus
for your
naumi-licious
drink to match*

HELLO SWEETIE

NAUMI ICE CREAM SUNDAE

(D) (N) (GF)

With chocolate, vanilla & strawberry ice cream, chocolate & caramel sauce, marshmallows, M&M's, cream and chopped nuts

15

WHITE CHOCOLATE CHEESECAKE

(D)

With berry compote

15

KAWAI BLUE, TUTEREMOANA CHEDDAR AND PUHOI CELLAR WASHED RIND

(D) (N)

(2017 Award Winning Cheese)

With crackers, preserved figs and nuts

23

SIDES

FRIES WITH TRUFFLE OIL

(GF) (VG)

8

PORTOBELLO MUSHROOMS

(GF) (VG)

With garlic confit and tarragon

8

HOME MADE GARLIC BREAD

(GF) (D)

With parsley garlic butter

8

NAUMI HEALTHY MIX

(GF) (D)

Grilled courgettes and carrots tossed in parsley butter

8

naumi says...

sorry, not sorry

FOOD CODE

(GF) Gluten Free

(D) Contains Dairy

(V) Vegetarian

(VG) Vegan

(N) Contains Nuts

(S) Contains Seafood

Not for the faint-hearted