

Peak House *After Dark*

Friday Dinner Menu



ENTRÉES

Raw Fish

Buttermilk, lemon, cucumber, chilli and herbs

Brisket Tart

Caramelised onion, pine nut salsa and parmesan

Mushroom Arancini

Romesco and pickled shallot



\$21

\$21

\$18

MAINS

Sirloin Steak

Seaweed butter, red wine jus and charred broccolini

Pan Fried Tarakihi

Roasted cauliflower, cauliflower purée, pickled fennel and chimichurri

Pork Belly

Kimchi, kūmara hummus, edamame beans and dashi

Mushroom Risotto

Mixed mushrooms, parmigiano and smoked almonds

\$38

\$36

\$36

\$34

SIDES

Roasted Gourmet Potatoes

Tossed in garlic butter

Roasted Pumpkin

Cashew, crème fraîche and chilli honey

Local Leaf Salad

Balsamic vinaigrette and shaved fennel

Straight Cut Fries w/ Aioli

\$12

\$12

\$12

\$12



DESSERTS

Tiramisu

Espresso-soaked sponge, mascarpone cream and cocoa

Cheesecake

Mixed berry compote and meringue

Affogato

Espresso, vanilla ice cream and biscotti

Choice of Baileys, Cointreau or Frangelico

\$14

\$14

\$14