Peak House *After Dark*
Friday Dinner Menu

ENTRÉES

Raw Fish $24
Buttermilk, lemon, cucumber, chilli and herbs

Brisket Tart $22
Caramelised onion, pine nut salsa and parmesan

Mushroom Arancini $18
Romesco and pickled shallot

MAINS

Sirloin Steak $40
Seaweed butter, red wine jus and charred broccolini

Pan Fried Tarakihi $36
Roasted cauliflower, cauliflower purée, pickled fennel and chimichurri

Pork Belly $36
Kimchi, kūmara hummus, edamame beans and dashi

Mushroom Risotto $34
Mixed mushrooms, parmigiano and smoked almonds

SIDES

Roasted Gourmet Potatoes $12
Tossed in garlic butter

Roasted Pumpkin $12
Cashew, crème fraîche and chilli honey

Local Leaf Salad $10
Balsamic vinaigrette and shaved fennel

Straight Cut Fries w/ Aioli $12

DESSERTS

Tiramisu $15
Espresso-soaked sponge, mascarpone cream and cocoa

Baked Cheesecake $15
Mixed berry compote and meringue

Affogato $15
Espresso, vanilla ice cream and biscotti
Choice of Baileys, Cointreau or Frangelico

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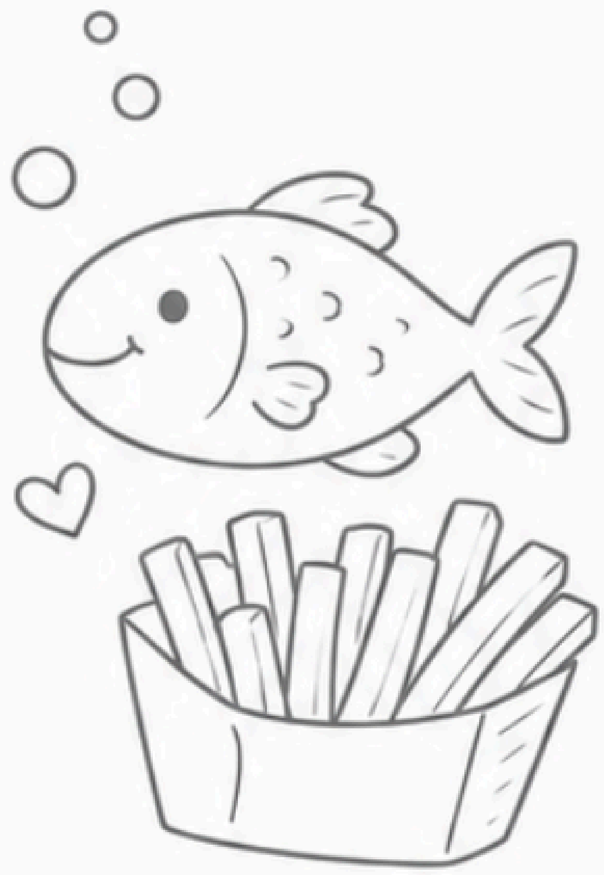
Kids Menu

MAINS



Fish & Chips	**$14**
add green salad	**$18**
Steak & Chips	**$18**
add broccoli	**$22**

DESSERTS

Ice Cream Sundae	**$8**
Chocolate Brownie	**$6**