

ATRIUM

R E S T A U R A N T

Soups

Soup of the Day \$13

Please ask the wait staff for today's creation

Seafood Chowder \$17

A selection of fresh seafood poached in white wine, then bound with a creamy fish veloute, finished with garlic croutons

Starters

Smoked Chicken Salad \$16

Manuka smoked chicken with baby salad greens, vegetable julienne, finished with a minted lemon and yoghurt dressing and toasted pine nuts

Greek Salad   \$16

Capsicum, cucumber, red onion, feta cheese with lemon and olive oil

Spiced Beef & Crispy Noodle Salad  \$17

Thinly sliced spiced beef with a crispy noodle salad with coriander and lime dressing.

Grilled Mussels  \$16

New Zealand green lipped mussels grilled with pimento, garlic and pecarino served with a lemon and parsley mayonnaise

Seared Tiger Prawns  \$19

Whole prawns marinated in garlic, lemon and olive oil then pan seared and finished with a sundried tomato glaze

Mains

Aubergine Roulade   \$29

Grilled eggplant filled with ricotta and feta then gratinated with pimento, served with rocket salad and a basil dressing

Fish of the Day \$32

Please ask your waiter for further information on today's catch.

Pappardelle Pasta with Veal Ragout \$29

Fresh ribbon pasta served with braised veal, porcini, and mushrooms in a herb sauce finished with grated pecorino

Grilled Waygu Beef Burger \$22

Prime char-grilled waygu beef pattie on toasted bun with lettuce, tomato, gherkin and onion relish, served with chunky fries and aioli



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Grill Selection ^{GF}

Select one of the following prime cuts of meat and add your choice of sauce

400gr Prime rib steak	\$46
250gr Angus sirloin steak	\$34
150gr Angus eye fillet steak	\$31
200gr Angus eye fillet steak	\$38
King country lamb cutlets	\$34
Free range pork cutlet	\$32
Spatchcock chicken, marinated with garlic and lemon	\$36
Yellowfin tuna steak marinated with olive oil and rosemary	\$32

Sauce of your choice

Peppercorn cream sauce, port jus, Café de Paris butter, or mushroom sauce

All meats char-grilled to your liking and served with seasonal vegetables and scalloped potatoes.

On The Side

\$7

Rocket salad with pear and walnut

Freshly made coleslaw with a lemon and parsley mayonnaise

Steamed seasonal vegetables

Chunky fries with aioli

Desserts

Belgian Chocolate Mousse ^{GF}

\$14

Rich and light, made with premium calébout chocolate and served with a citrus compote and Chantilly cream

Pistachio Semifredo ^{GF}

\$14

Served with macerated berries and meringue fingers

Warm Chocolate Brownie

\$14

Served with caramel ice-cream and hot chocolate sauce

Lemon and Lime Baked Cheesecake

\$14

Served with berry compote and pistachio biscotti

Kapiti Icecream ^{GF}

\$14

A selection of premium ice-cream topped with hot chocolate ganache and Chantilly cream, ask wait staff for today's selection

Kapiti Cheese Board

\$19

A selection of fine kapiti cheeses served with an apple and cranberry relish, dried muscatel grapes, and crostini



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Beverages

Coffee

Mocha, hot chocolate	\$3.8
Flat white, macchiato, cappuccino, latte, long black, chai latte	\$3.8
Short black, ristretto	\$3.5
Filter coffee	\$3.8
Extra shot	\$1.0

Tea

English breakfast, earl grey, green tea with lemon, chamomile, peppermint, rooibos & vanilla	\$3.8
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Port

Including Barros 10 & 20 year old and Sandeman Founders Reserve	from \$10
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