

Start

Sesame sourdough 3ea
Cultured butter

Red Leicester cheese doughnut 6ea
Caramelized onion

Cambridge baby artichokes 20
ViaVio stracciatella, focaccia and oregano

Red Tussock venison carpaccio 20
Pecorino Romano, red pepper and rocket

Line-caught Lee Fish trevally 20
Tangelo, buttermilk and wild fennel

Main

Kaikoura goat's cheese gnocchi 18/29
Asparagus, zucchini and basil pesto

Market fish 35
Braised cabbage and seaweed butter

Bostock organic chicken 33
Three grain chicken rice and green sauce

Origin South lamb shoulder 35
Braised root vegetables and kimchi dressing

Cloudy Bay clams 30
Paua XO and spaghetti

Greenstone Creek scotch fillet 38
Charred eggplant and chimichurri

The Burger 23
Housemade falafel, chickpea mayo, beetroot relish and slaw

Side

Epicurean farm salad greens 10
Meyer lemon dressing

Lewis Farms asparagus 12
Miso bagna cauda

New season Jersey Bennes 12
Anchoiade, parsley

Dessert

Meyer vintage gouda 50g 15
Earl grey fruitcake and kumquats

Citrus Eton mess 15
Grapefruit mousse and tangelo sorbet

Brown sugar pavlova 15
Lewis Farm's strawberries, rhubarb & elderflower

Poire William baba 17
Poached pear and chocolate ice cream

Affogato 16
Gozio Amaretto, vanilla ice cream, espresso



W. Carden-HoCom

Floriditas Restaurant, 161 Cuba Street, Wellington, New Zealand

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