

# WEDNESDAY 11 DECEMBER

## SNACKS & PLATTERS

Red Leicester & cheddar biscuits	9
Warmed olives & smoked almonds	10
Chicken & tarragon croquettes 3	11
Ham, tomato, pearl barley, spinach & basil soup	15
Smoked aubergine, tomato, Z'aatar dip crudités & crackers	16
Baby beets, tarragon, parsley oil & roast almond	17
Tempura, ricotta & tarragon filled courgettes flowers (3)	19
Chicken, pork, fig, pistachios terrine, pickled & fresh cucumber & toasts	19
Smoked walnuts, apple, fried chickpea pancake, sunflower seed cream, celery hearts & mint leaves	19
Prosciutto, labneh, salmon rillette, citrus marinated olives, burnt orange sambal & green tahini platter	21

*If you like this menu, fill in the address & we will send it for you, anywhere in the world*

SEND TO:

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## MAIN

Asparagus, pea, & aged pecorino risotto	26
Grilled marinated courgettes, aubergine, green & purple basil, roast vine tomatoes & leaves	28
“Cloudy Bay” Tuatua, chilli, garlic, white wine, lemon & flat leaf parsley linguini	31
Pan fried crispy skin Tarakihi, asparagus, lovage & fennel salad, & roasted red pepper emulsion	36
Lemon oregano marinated “Bostock” chicken skewers, cucumber, minted labneh, radish, pearl barley, spring leaves, black olive & chilli salsa	35
Pork schnitzel, potato salad, slaw, apple cider vinegar & mustard dressing	37
Slow cooked lamb shoulder, Roman gnocchi, green peas & mint	38
Char grilled steak, hand cut fries, French tarragon butter sauce	
Sirloin 200g	39
Angus filet 200g	43

## EXTRAS

Baby cos leaves, flat leaf parsley leaves & feta, cider vinegar dressing	8
Roast cauliflower, broccoli & chimichurri	9
Asparagus, green beans & tarragon	7
Baby new potato salad	9
Polenta chips & aioli	9

## DESSERT

Affogato, vanilla bean ice cream, shot of Amaretto & espresso	18
Figgy Pudding, eggnog ice cream & raspberry cream	17
Raisin, orange & brandy rice pudding, lime & coconut sorbet	16
Chocolate tart, cherry sorbet, mascarpone ice cream & cherries	17
Brown sugar pavlova, passionfruit curd, cream & strawberries	16
Burnt honey pannacotta, roasted pineapple creme fraiche	15
Valrhona Passionfruit white chocolate truffle	4.5

## CHEESE

Mt Eliza, unpasteurised Red Leicester & warm eccles cakes	21
St Agur blue cheese, Pedro Ximenez raisins & crackers	21

## DIGESTIVE & TREAT

Scottish shortbread - 2 gluten free	6
Jura 10 year old single malt whisky	17
Dark chocolate fruitcake	9
Lustau East India sherry	19
Peach & almond panforte	6
Maculan Torcolato	18

*Floriditas Restaurant, 161 Cuba Street, Wellington, New Zealand  
Credit card payments 2% fee*