

# Dinner Menu

5:30pm till 9pm

## Snacks & Entrées

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Warmed marinated olives	gf, vg	\$12
Natural oysters, chardonnay mignonette, lemon - half dozen/dozen	df, gf	\$24/48
Garlic bread, local sourdough, parmesan	v	\$12
Grilled carrot salad, harissa dressing, chickpeas, salted pistachio	gf, vg	\$24/34
Hawkes bay lamb ribs, peanut sauce, cucumber, buttermilk	gf	\$24
Grilled prawns, garlic cashew cream	df, gf	\$19
Mushroom arancini, truffle mayo	v	\$16
Pork belly, sticky sauce, spring onion, chilli	df, gf	\$24

## Mains

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Free-range chicken leg, beetroot xo sauce, roasted cabbage, crispy onion	gf	\$39
Chargrilled 200g eye fillet, smoked mash, arugula, jus	gf	\$45
Pan-roasted market fish, white bean, confit potato, burnt butter, fennel	gf	\$43
Gnocchi, butternut, pinenuts, brown butter, parmesan	v	\$34
Battered fish and chips, tartare sauce, side salad	df	\$30

## Sides

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Grilled broccolini, labneh, parmesan	gf	\$14
Fries with aioli	df	\$12
Leafy greens, house dressing	gf, vg	\$10

## Desserts

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Basque cheesecake, saltine crumb, berries		\$16
Tiramisu		\$16
Pineapple, sago, coconut ice cream	gf, vg	\$16
Kiwi & pear crumble, white chocolate & blue cheese mousse, passionfruit		\$16

v - vegetarian | gf - gluten free | df - dairy free | vg - vegan

# Lunch Menu

12pm till 2pm

## Lunch

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Warmed marinated olives	gf, vg	\$12
Natural oysters, chardonnay mignonette, lemon - half dozen/dozen	df, gf	\$24/48
Fries with aioli	df	\$12
Garlic bread, local sourdough, parmesan	v	\$12
Grilled prawns, garlic cashew cream	gf, df	\$19
Mushroom arancini, truffle mayo	v	\$16
Pork belly, sticky sauce, spring onion, chilli	gf, df	\$24
Grilled carrot salad, harissa dressing, chickpeas, salted pistachio	gf, vg	\$24/34
Battered fish and chips, tartare sauce, side salad	df	\$30
Toasted Reuben sandwich, pastrami, swiss cheese, pickles, mustard, sauerkraut		\$24

## Desserts

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Basque cheesecake, saltine crumb, berries		\$16
Tiramisu		\$16
Pineapple, sago, coconut ice cream	gf, vg	\$16
Kiwi & pear crumble, white chocolate & blue cheese mousse, passionfruit		\$16

v - vegetarian | gf - gluten free | df - dairy free | vg - vegan

# Bar Snacks

10am till 10pm

## Snacks

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Natural oysters, chardonnay mignonette, lemon - half dozen/dozen	gf, df	\$24/48
Warmed marinated olives	gf, vg	\$12
Mushroom arancini, truffle mayo	v	\$16
Garlic bread, local sourdough, parmesan	v	\$12
Grilled prawns, garlic cashew cream	gf, df	\$19
Pork belly, sticky sauce, spring onion, chilli	gf, df	\$24
Fries with aioli	df	\$12

v - vegetarian | gf - gluten free | df - dairy free | vg - vegan

The Restaurant at Trinity Wharf Tauranga

# Restaurant Set Menu

5:30pm till 9pm

**\$67pp - 2 courses | \$83pp - 3 courses | Add sides - \$6.5pp\***

## Entrées

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Pork belly, sticky sauce, spring onion, chilli df, gf  
Grilled carrot salad, harissa dressing, chickpeas, salted pistachio gf, vg

## Mains

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Free-range chicken leg, beetroot xo sauce, roasted cabbage, crispy onion gf  
Pan-roasted market fish, white bean, confit potato, burnt butter, fennel gf  
Gnocchi, butternut, pinenuts, brown butter, parmesan v

## Sides

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Grilled broccolini, labneh, parmesan gf  
Fries with aioli df

## Desserts

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Basque cheesecake, saltine crumb, berries  
Pineapple, sago, coconut ice cream gf, vg

## Tea & Coffee

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Tea & Coffee Station - \$4.50pp  
Barista coffee & freshly brewed tea - price on consumption

*\*Sides includes 1 x bowl of broccolini and 1 x bowl of fries per 4 guests*

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# Group Dinner Menu

5:30pm till 9pm

## Entrées

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Pork belly, sticky sauce, spring onion, chilli	df, gf	\$24
Grilled carrot salad, harissa dressing, chickpeas, salted pistachio	gf, vg	\$24

## Mains

---

Free-range chicken leg, beetroot xo sauce, roasted cabbage, crispy onion	gf	\$39
Pan-roasted market fish, white bean, confit potato, burnt butter, fennel	gf	\$43
Gnocchi, butternut, pinenuts, brown butter, parmesan	v	\$34

## Sides

---

Grilled broccolini, labneh, parmesan	gf	\$14
Fries with aioli	df	\$12

## Desserts

---

Basque cheesecake, saltine crumb, berries		\$16
Pineapple, sago, coconut ice cream	gf, vg	\$16

v - vegetarian | gf - gluten free | df - dairy free | vg - vegan