

DESSERT

CHOCOLATE BRÛLÉE TART GF <i>Hazelnuts / macaron / passionfruit sauce</i>	15.0
LEMON MARSHMALLOW GF* <i>Lemon curd / meringue / lime glaze / spiced pineapple / sablé crumb</i>	15.0
SPICED PEAR <i>Pistachio / almonds / raspberry / sticky date / anglaise</i>	16.0
TIRAMISU <i>Espresso / sponge / mascarpone</i>	15.0
CHEESE SELECTION GF* <i>Walnuts / onion jam / pickled shallots / artichokes caper berry / crisp bread</i>	18.0

DESSERT COCKTAILS

AMAZONITA ESPRESSO <i>Vanilla-infused 42 Below Vodka / coffee liqueur cold-brew espresso / hazelnut foam</i>	16.0
RUM BANANA RUM <i>Appleton Estate Rum / gingerbread / banana / pineapple</i>	16.0

COFFEE & TEA

THE GOOD PATRON COFFEE	
SHORT BLACK • LONG BLACK • AMERICANO	4.0
FLAT WHITE • LATTE • CAPPUCINO	4.5
MOCHA • HOT CHOCOLATE	5.0
AFFOGATO • LIQUEUR COFFEE	13
<i>Bushmills Irish Whiskey • Baileys • Cointreau • Disaronno • Drambuie • Frangelico • Galliano Vanilla • Grand Marnier • Kahlua • Tia Maria</i>	
HARNEY & SONS TEA	4.5
ENGLISH BREAKFAST • EARL GREY • CITRON GREEN • CHAMOMILE PEPPERMINT • RASPBERRY • GINGER & LEMON	

DESSERT WINE & PORT


	90ML	BOTTLE
THE NED NOBLE SAUVIGNON BLANC <i>Marlborough 375ml bottle</i>	15	60
PEGASUS BAY 'ARIA' LATE HARVEST RIESLING <i>Waipara</i>		77
WITHER HILLS 'STONE CREEK' NOBLE RIESLING <i>Marlborough 375ml bottle</i>		82
DOW'S FINE TAWNY <i>Portugal</i>	11	85
DOW'S FINE RUBY <i>Portugal</i>	11	85
GRAHAM'S 10 YEAR OLD TAWNY <i>Portugal</i>	17	95




BOOKINGS & ENQUIRIES:
03 377 4144

126 OXFORD TERRACE,
CHRISTCHURCH

WWW.AMAZONITA.CO.NZ

 @amazonitachch

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AMAZONITA IS THE NEW BEGINNING; A PLACE OF STRONG SPIRITS.
 ENTER OUR REFRESHING, GASTRONOMIC PARADISE, INSPIRED BY THE
 SPIRIT & CHARM OF THE AMAZON WITH A DASH OF INFLUENCE FROM
 THE DIVERSE CULINARY TRADITIONS OF OUR MEDITERRANEAN ROOTS.

SHARING

TOMATO FLATBREAD V <i>Rocket / feta / shallots</i>	12.0
CHORIZO FLATBREAD <i>Parmesan / rocket / romesco</i>	12.0
CHARCUTERIE & CHEESE (serves two) GF* <i>Cured meats / cheeses / chicken liver pate / ciabatta / accompaniments</i>	39.0
MEZZE PLATE (serves two) V, GF* <i>Falafel / feta / hummus / baba ganoush / butternut tabbouleh / mojo sesame tofu / olives / artichokes / pita bread</i>	32.0

SMALL PLATES

LINE-CAUGHT CEVICHE GF <i>Coconut / capsicum / red onion / chili / lime</i>	19.0
CHICKEN LIVER PÂTÉ GF* <i>Beetroot relish / crispy pancetta / balsamic reduction / wood-fired bread</i>	15.0
CRISPY SQUID <i>Crispy veg / chili dressing / charred lime</i>	15.0
GOAT'S CHEESE CIGARS V <i>Toasted filo pastry / thyme-infused honey</i>	14.0
CAPRESE SALAD V, GF <i>Smoked, marinated & fresh tomatoes / basil / olive oil / buffalo mozzarella</i>	18.0
CHICKEN WINGS GF <i>Spiced rub / charcoal grilled / buffalo yoghurt</i>	15.0
CHARGRILLED JALAPENO SAUSAGE <i>Dark ale mustard / bourbon maple sauce</i>	16.0
SEASONAL OYSTERS - min order 3 GF* <i>Lime / chili jelly / on ice</i> OR <i>Baked / verde crust</i>	POA
HALF-SHELL MUSSELS GF <i>Baked arrabiata sauce / aged cheddar</i>	14.0
FRENCH FRIES V, GF <i>Citrus salt / chili mayo</i>	8.0

SALADS

GRILLED CHICKEN BREAST GF* <i>Dry-rubbed / avocado / poached egg / cos lettuce / honey almond praline / croutons / green goddess dressing</i>	26.0
ROASTED PORK BELLY GF <i>Quinoa / green mango / puffed black rice / chili / peanuts / bamboo shoots / coriander & chili glaze</i>	26.0

PASTA

SPAGHETTI <i>Market seafood / garlic / chili / fresh herbs / parmesan</i>	30.0
HOUSE-ROLLED PAPPARDELLE <i>Salted, cured beef cheek / white wine cream / parmesan</i>	28.0
BARLEY RISOTTO V <i>Broccolini / mushrooms / spinach / butternut / parmesan</i>	28.0

ROTISSERIE (dinner only)

LAMB SHOULDER GF <i>Pumpkin puree / roasted parsnips / salsa verde / smoked tomato</i>	34.0
PORK BELLY GF* <i>Feijoada black bean stew / roasted pineapple / romesco sauce</i>	36.0

WOOD-FIRED GRILL

<i>Rubbed with Amazonita Mojo GF*</i>		
EYE FILLET <i>Canterbury Angus Hereford, 21 day aged</i>	200g	36.0
RIBEYE <i>Canterbury Angus Hereford, 21 day aged</i>	300g	34.0
SIRLOIN <i>Cape Grim, Tasmania</i>	400g	42.0
T-BONE <i>North Canterbury, 21 day aged</i>	500g	44.0
TOMAHAWK <i>North Canterbury, 21 day aged, Bone-in ribeye (serves 2)</i>	800g	72.0
CHICKEN BREAST <i>dry-rubbed</i>		24.0

*Served with your choice of the following sauces:
 Mustard Peppercorn • Romesco • Salsa verde • Beef jus • Blue cheese butter*

MARKET FISH <i>Daily changing</i>	POA
BEEF BURGER <i>200g patty / maple bacon / jungle jam / Emmental cheese / fries</i>	26.0
AMAZONITA FISH & CHIPS <i>French fries / green goddess sauce / green salad</i>	24.0
PORTUGUESE SEAFOOD STEW <i>BBQ seafood / chorizo / smoked tomatoes / wood-fired bread</i>	30.0

SIDES

FRENCH FRIES V, GF <i>Citrus salt</i>	6.0
HOUSE SALAD V, GF <i>Mesclun / tomato / green goddess dressing</i>	8.0
AMAZONITA POTATOES V*, GF* <i>Garlic cream / chorizo crumb</i>	8.0
BUTTER MASHED POTATO V*, GF <i>Roasted bone marrow</i>	8.0
CAULIFLOWER CHEESE STEAK V, GF <i>Chargrilled / blackened cauliflower cream</i>	8.0
BROCCOLINI V, GF* <i>Garlic chips / lemon / romesco sauce</i>	9.0
CHARRED CABBAGE V*, GF <i>Roasted cumin / pork crackling / buffalo yoghurt</i>	7.0



V – Vegetarian
 V* – Can be served Vegetarian
 GF – Gluten Free
 GF* – Can be served Gluten Free