



DESSERT

TRIPLE CHOCOLATE TART GF <i>Chocolate soil / macaron / passionfruit / berry sorbet</i>	15.0
LEMON MARSHMALLOW GF <i>Lemon curd / meringue / lime glaze / spiced apple / sablé crumb</i>	15.0
ZESTI ROASTED PINEAPPLE GF* <i>Coconut tapioca custard / rum caramel / gingerbread crumbs / gingernut ice cream</i>	15.0
TIRAMISU <i>Espresso / sponge / mascarpone</i>	15.0
CHEESE SELECTION GF* <i>Chef's selection / ciabatta / accompaniments</i>	18.0

DESSERT COCKTAILS

AMAZONITA ESPRESSO <i>Bacardi 8, coffee liqueur, cold brew espresso, brown sugar, hazelnut cream</i>	17.0
DRUNKEN GRASSHOPPER <i>Peppermint liqueur, chocolate liqueur, Branca Menta, vanilla ice cream</i>	18.0

COFFEE & TEA

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


DESSERT WINE & PORT


	90ML	BOTTLE
THE NED NOBLE SAUVIGNON BLANC <i>Marlborough</i> 375ml bottle	15	60
PEGASUS BAY 'ARIA' LATE HARVEST RIESLING <i>Waipara</i>		77
WITHER HILLS 'STONE CREEK' NOBLE RIESLING <i>Marlborough</i> 375ml bottle		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

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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

MUSHROOM FLATBREAD V*	14.0
<i>Blue cheese / caramelised onions / mushrooms / parmesan / rocket / tomato</i>	
CHORIZO FLATBREAD	12.0
<i>Chorizo Mince / fresh mozzarella / rocket / romesco / parmesan</i>	
CHARCUTERIE & CHEESE (serves two) GF*	39.0
<i>Cured meats / cheeses / chicken liver pate / ciabatta / accompaniments</i>	
AMAZONITA BOARD (serves two) V, GF*	32.0
<i>Falafel / feta / hummus / baba ganoush / crispy tofu / olives / artichokes / pita / ciabatta</i>	

SMALL PLATES

LINE-CAUGHT CEVICHE GF	19.0
<i>Coconut / capsicum / red onion / chili / lime</i>	
CHICKEN LIVER PÂTÉ GF*	15.0
<i>Beetroot relish / crispy pancetta / balsamic reduction / ciabatta</i>	
CRISPY SQUID	15.0
<i>Crispy veg / chilli dressing / lime</i>	
GOAT'S CHEESE CIGARS V	14.0
<i>Toasted filo pastry / thyme-infused honey</i>	
CHICKEN WINGS	15.0
<i>Annatto marinade / buffalo yoghurt</i>	
CHARGRILLED JALAPENO SAUSAGE GF*	16.0
<i>Dark ale mustard / bourbon maple sauce</i>	
SEASONAL OYSTERS - min order 3 GF*	POA
<i>Lime / chili jelly / on ice</i> OR Baked / verde crust	
FRENCH FRIES V	8.0
<i>Citrus salt / chili mayo</i>	

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

Our dishes are prepared in areas where allergenic ingredients are present and we cannot guarantee that our dishes are 100% free of these ingredients.

SALADS

CAPRESE V, GF*	26.0
<i>Buffalo mozzarella / Zesti-smoked, marinated & fresh tomatoes / basil / olive oil / balsamic reduction / basil & cashew pesto / garlic bruschetta</i>	
GRILLED CHICKEN BREAST	26.0
<i>Annatto marinade / poached egg / cos lettuce / toasted almonds / garlic bruschetta / parmesan / green goddess dressing</i>	
ROASTED PORK BELLY GF*	26.0
<i>Iceberg / quinoa / mango / chili / peanuts / bamboo shoots / coriander & chili-soy dressing</i>	

PASTA

SPAGHETTI	30.0
<i>Market seafood / garlic / chili / fresh herbs / parmesan</i>	
PAPPARDELLE	28.0
<i>Salted, cured beef cheek / truffle white wine cream / parmesan</i>	
ORECCHIETTE V*	28.0
<i>Smoked eggplant / pine nut pesto / shallots / parmesan</i>	

LARGER PLATES

MARKET FISH	POA
<i>Daily changing</i>	
BEEF BURGER GF*	26.0
<i>200g patty / pretzel bun / pickle / bacon / onion jam / iceberg / mustard mayo / melted Emmental / fries</i>	
FISH & CHIPS	24.0
<i>French fries / green goddess sauce / green salad</i>	
AMAZONITA SEAFOOD STEW	32.0
<i>BBQ seafood / chorizo / smoked tomatoes / toasted ciabatta</i>	

ROTISSERIE (dinner only)

LAMB RUMP <i>Te Mana</i> GF	36.0
<i>Herb brushed / kumara gratin / beetroot / smoked tomato / chimichurri</i>	
PORK BELLY GF	36.0
<i>Feijoada black bean stew / caramelised pineapple / spicy malagueta sauce</i>	

CHARCOAL GRILL

EYE FILLET GF <i>Canterbury Angus Hereford, 21 day aged</i>	200g	36.0
RIBEYE GF <i>Canterbury Angus Hereford, 21 day aged</i>	300g	34.0
T-BONE GF <i>North Canterbury, 21 day aged</i>	500g	44.0
TOMAHAWK GF <i>North Canterbury, 21 day aged (serves 2, please allow 30 min cooking time)</i>	800g	72.0
CHICKEN BREAST <i>Annatto marinade</i>		24.0
BRAZILIAN MARINATED SALMON	180g	32.0
<i>Served with your choice of the following sauces: All GF</i> <i>Green peppercorn jus • Chimichurri • Blue cheese butter • Mushroom cream</i> <i>Extra Sauce 4.0</i>		

CHEF'S MEAT PLATTER (dinner only)	72.0
<i>Ribeye / lamb rump / jalapeno sausage / Chef's choice of sauces</i>	

SIDES

HOUSE SALAD V, GF	8.0
<i>Mixed lettuce / cucumber / tomato / sesame mayo dressing / parmesan</i>	
AMAZONITA POTATOES V, GF	8.0
<i>Rosemary butter / smoked salt</i>	
BUTTER MASHED POTATO V, GF	9.0
<i>Garlic confit</i>	
CAULIFLOWER CHEESE STEAK V, GF	9.0
<i>Chargrilled / blackened cauliflower cream</i>	
BROCCOLINI V, GF*	9.0
<i>Garlic chips / romesco sauce / almonds</i>	
ROASTED CARROTS V, GF	9.0
<i>Almonds / buffalo yoghurt</i>	

