



DESSERT

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| ZESTI ROASTED PINEAPPLE GF* | 15 |
| <i>Coconut tapioca custard / rum caramel / gingerbread crumbs / gingernut ice cream</i> | |
| TIRAMISU | 15 |
| <i>Espresso / sponge / mascarpone</i> | |
| BELGIAN CHOCOLATE DECADENCE GF* | 15 |
| <i>Almond cocoa crumble shell / chocolate mousse / chocolate joconde / milk chocolate chantilly / berry sorbet</i> | |
| LEMON BASIL MERINGUE | 15 |
| <i>Lemon mousse / limoncello crèmeux / basil sponge / lemon crumble / bitters meringue</i> | |
| CHEESE SELECTION GF* | 18 |
| <i>Chef's selection / ciabatta / accompaniments</i> | |

DESSERT COCKTAILS

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| AMAZONITA ESPRESSO | 17 |
| <i>Bacardi 8, coffee liqueur, cold brew espresso, brown sugar, hazelnut cream</i> | |
| DRUNKEN GRASSHOPPER | 18 |
| <i>Peppermint liqueur, chocolate liqueur, Branca Menta, vanilla ice cream</i> | |

COFFEE & TEA

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| THE GOOD PATRON COFFEE | |
| SHORT BLACK • LONG BLACK • AMERICANO | 4 |
| FLAT WHITE • LATTE • CAPPUCCINO | 4.5 |
| MOCHA • HOT CHOCOLATE | 5 |
| AFFOGATO • LIQUEUR COFFEE | 13 |
| <i>Bushmills Irish Whiskey • Baileys • Cointreau • Disaronno • Drambuie • Frangelico • Galliano Vanilla • Kahlua</i> | |
| HARNEY & SONS TEA | 4.5 |
| ENGLISH BREAKFAST • EARL GREY • CITRON GREEN • CHAMOMILE PEPPERMINT • RASPBERRY • GINGER & LEMON | |


DESSERT WINE & PORT


| | 90ML | BOTTLE |
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| 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

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| MUSHROOM FLATBREAD V* | 14 |
| <i>Blue cheese / caramelised onions / mushrooms / parmesan / rocket / tomato</i> | |
| CHORIZO FLATBREAD | 12 |
| <i>Chorizo Mince / fresh mozzarella / rocket / romesco / parmesan</i> | |
| CHARCUTERIE & CHEESE (serves two) GF* | 39 |
| <i>Cured meats / cheeses / chicken liver pâté / ciabatta / accompaniments</i> | |
| AMAZONITA BOARD (serves two) V, GF* | 32 |
| <i>Falafel / feta / hummus / baba ganoush / crispy tofu / olives / artichokes / pita / ciabatta</i> | |

SMALL PLATES

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| CURED SALMON (per piece) GF | 8 |
| <i>Tapioca cracker / cherry tomatoes / avocado cream / wasabi mayonnaise</i> | |
| CRISPY SQUID | 15 |
| <i>Crispy veg / chilli dressing / lime</i> | |
| TWICE-COOKED PORK BELLY GF* | 16 |
| <i>Agave hoisin chilli sauce</i> | |
| GOAT'S CHEESE CIGARS V | 14 |
| <i>Toasted filo pastry / thyme-infused agave</i> | |
| ROASTED FIELD MUSHROOMS V, GF | 20 |
| <i>Walnuts / watercress / goat's cheese whip</i> | |
| CHICKEN LIVER PÂTÉ GF* | 15 |
| <i>Beetroot relish / crispy pancetta / balsamic reduction / ciabatta</i> | |
| CHICKEN WINGS | 15 |
| <i>Chipotle chilli marinade / yoghurt</i> | |
| CHARGRILLED JALAPENO SAUSAGE GF* | 16 |
| <i>Dark ale mustard / bourbon maple sauce</i> | |
| SEASONAL OYSTERS - min order 3 GF* | POA |
| <i>Chardonnay vinaigrette OR Tempura batter</i> | |
| FRENCH FRIES V | 8 |
| <i>Citrus salt / chilli mayo</i> | |

SALADS

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| PULLED CHICKEN & AVOCADO | 26 |
| <i>Hoisin, chilli & herb chicken / poached egg / cos lettuce / toasted almonds / garlic croutons / parmesan / green goddess dressing</i> | |
| ROASTED PORK BELLY GF* | 26 |
| <i>Iceberg / quinoa / mango / chilli / peanuts / bamboo shoots / coriander & chili-soy dressing</i> | |
| CHARGRILLED LAMB | 28 |
| <i>Spinach / green beans / baby beetroot / feta / walnuts / balsamic reduction</i> | |

PASTA

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| SPAGHETTI | 30 |
| <i>Market seafood / garlic / chilli / fresh herbs / parmesan</i> | |
| PAPPADELLE | 28 |
| <i>Salted, cured beef cheek / truffle white wine cream / parmesan</i> | |
| ORECCHIETTE V* | 32 |
| <i>Smoked eggplant / capsicum / zucchini / cherry tomatoes / pine nut pesto / parmesan</i> | |
| LINGUINE V* | 22 |
| <i>Olive oil / shallots / garlic / cherry tomatoes / fresh herbs / chilli / parmesan</i> | |

LARGER PLATES

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| MARKET FISH | POA |
| <i>Daily changing</i> | |
| BRAZILIAN MARINATED SALMON | 36 |
| <i>Asparagus / sugar snaps / spiral zucchini / fresh herbs / preserved lemon</i> | |
| BEEF BURGER GF* | 26 |
| <i>200g patty / pretzel bun / pickle / bacon / onion jam / iceberg / mustard mayo / melted Emmental / fries</i> | |
| AMAZONITA SEAFOOD STEW | 32 |
| <i>BBQ seafood / chorizo / smoked tomatoes / toasted ciabatta</i> | |
| FISH & CHIPS | 24 |
| <i>French fries / green goddess sauce / green salad</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.

CHARCOAL

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| EYE FILLET GF <i>Canterbury Angus Hereford, 21 day aged</i> | 200g | 36 |
| RIBEYE GF <i>Canterbury Angus Hereford, 21 day aged</i> | 300g | 36 |
| PICANHA GF (<i>Rotisserie Beef Rump Cap</i>) | 400g | 34 |
| T-BONE GF <i>North Canterbury, 21 day aged</i> | 500g | 44 |
| TOMAHAWK GF <i>North Canterbury, 21 day aged (serves 2, please allow 30 min cooking time)</i> | 800g | 72 |
| HALF CHICKEN | | 34 |
| <i>Hoisin, chilli & herb glaze</i> | | |

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| CHEF'S MEAT PLATTER | 72 |
| <i>Ribeye / lamb rump / jalapeno sausage / Chef's choice of sauces</i> | |

*Served with your choice of the following sauces: All GF
 Green peppercorn jus, Chimichurri, Blue cheese butter, Mushroom cream,
 Garlic butter, English mustard - Extra Sauce 4.0*

ROTISSERIE

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| LAMB RUMP <i>Te Mana</i> GF | 36 |
| <i>Herb brushed / kumara gratin / beetroot / smoked tomato / chimichurri</i> | |
| PORK BELLY GF (<i>dinner only</i>) | 36 |
| <i>Feijoada black bean stew / pineapple salsa / spicy malagueta sauce</i> | |

SIDES

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| AMAZONITA POTATOES V, GF | 8 |
| <i>Rosemary butter / smoked salt</i> | |
| BROCCOLINI V, GF* | 10 |
| <i>Garlic chips / romesco sauce / almonds</i> | |
| ROASTED BEETROOT & CARROTS V, GF* | 9 |
| <i>Almonds / yoghurt</i> | |
| CAULIFLOWER CHEESE STEAK V, GF | 9 |
| <i>Chargrilled / blackened cauliflower cream</i> | |
| BUTTER MASHED POTATO V, GF | 9 |
| <i>Garlic confit</i> | |
| HOUSE SALAD V, GF | 8 |
| <i>Mixed lettuce / cucumber / tomato / sesame mayo dressing / parmesan</i> | |
| AMAZONITA MAC & CHEESE | 9 |
| <i>Smoked cheese / mozzarella / cured bacon / macaroni</i> | |