

# A M A Z O N I T A

## RAW & CURED

SPICED OLIVES V, GF, DF <i>Citrus / coriander / cumin</i>	9
PACIFIC OYSTERS (min order 6) - Rhubarb granita / gin cucumber / dill GF, DF - Chardonnay vinegar / lemon GF, DF - Tempura batter / sesame mayonnaise DF	POA
CURED ORA KING SALMON (per piece) GF, DF <i>Squid ink tapioca cracker / avocado cream / wasabi mayonnaise</i>	8
CHARCUTERIE & CHEESE GF* <i>Cured meats / cheese selection / chicken liver parfait / toasted bread &amp; accompaniments</i>	42
AMAZONITA BOARD V, GF*, DF* <i>Falafel / feta / hummus / baba ganoush / pickled vegetables / garlic pita / toasted ciabatta</i>	36

## SMALL & SHARING

ROSEMARY FLATBREAD V <i>Parmesan / rocket</i>	13
ARTICHOKE & COURGETTE FLATBREAD V, DF <i>Romesco / olives / potato</i>	15
SMOKED CHORIZO FLATBREAD <i>Harissa / mozzarella / fennel / parmesan / leaf salad</i>	18
MUSHROOM & BLUE CHEESE TOAST V, GF <i>Mushroom ragout / blue cheese / watercress / hazelnut</i>	20
CRISPY SQUID & TENTACLES DF <i>Chilli dressing &amp; lime</i>	17
ORGANIC CHICKEN LIVER PARFAIT GF* <i>Horopito beetroot jam / bacon / brioche</i>	16
CHICKEN WINGS DF* <i>Chipotle butter / smoked salt / sheep yoghurt</i>	16
TWICE-COOKED PORK BELLY GF*, DF <i>Hoisin chilli sauce / fennel / spiced crackling</i>	18

## SALADS

CHICKEN & AVOCADO DF* <i>Hoisin / chilli &amp; herb chicken / grain salad / cauliflower cream / puffed wild rice</i>	26
ROASTED PORK BELLY DF <i>Witloof / freekeh / fennel / barley / pomegranate / compressed apple</i>	26
CHARGILLED LAMB BACKSTRAP GF, DF* <i>Green beans / feta / beetroot / smoked tomato / yams / walnuts / balsamic</i>	28

## PASTA

BEEF CHEEK PAPPADALLE <i>63* confit egg yolk / hand cut pasta / truffle cream sauce</i>	30
KING TIGER PRAWN SPAGHETTI DF <i>Confit garlic / chilli / roasted heirloom tomato / fried herb crumbs</i>	32
EGGPLANT & PESTO ORECCHIETTE V <i>House pesto / capsicum / peas / goat feta</i>	29

## LARGER PLATES

AMAZONITA SEAFOOD STEW GF*, DF <i>Grilled market seafood / chorizo / chargrilled bread</i>	34
WHOLE BAKED SOLE GF, DF <i>Agave &amp; soy glaze / roasted vegetables</i>	31
ORA KING SALMON GF, DF <i>Brazilian rub / quinoa &amp; chorizo pilaf / fennel / pickled beetroot / yams / malagueta sauce</i>	36
ROASTED CAULIFLOWER V <i>Stracciatella / hazelnut / soy bean / pickled mushroom / chimichurri</i>	26
FISH & CHIPS <i>Remoulade sauce / lemon</i>	28



## ROTISSERIE (from spm)

PERUVIAN STYLE HALF CHICKEN DF* <i>Aji verde / leek / charred lemon</i>	34
PORCHETTA GF, DF <i>Roast pork belly / white bean stew / salsa verde</i>	34

## ZESTI CHARCOAL GRILL

EYE FILLET GF <i>Canterbury Angus Hereford, 21 days aged</i>	200g	40
RIBEYE GF <i>Canterbury Angus Hereford, 21 days aged</i>	300g	40
SIRLOIN GF <i>Canterbury Angus Hereford 21 days aged</i>	350g	36
TOMAHAWK GF <i>North Canterbury (serves 2, please allow 30 min cooking time)</i>	800g	76
PICANHA GF <i>Rotisserie Beef Rump Cap (served medium rare only)</i>	400g	34

Served with your choice of the following sauces:  
*Green peppercorn jus / Mushroom sauce / Chimichurri / Beer mustard / English mustard / Mixed herb butter / Blue cheese butter*

TE MANA LAMB RUMP GF, DF* <i>Kumara &amp; orange gratin / smoked tomato / roasted young carrot / beetroot / chimichurri</i>	40
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ANGUS BEEF BURGER GF*, DF* <i>Angus patty / maple bacon / mustard mayonnaise / smoky chimichurri relish / emmental cheese / fries</i>	27
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## SIDES

CREAMED POTATOES GF <i>Smoked cheddar / spring onion / crispy bacon</i>	10
WOOD-FIRED BROCCOLI V, GF, DF* <i>Malagueta sauce / almonds / blue cheese</i>	10
ROASTED BEETROOT & CARROT V, GF, DF* <i>Almonds / sheep yoghurt</i>	10
CHARGILLED CAULIFLOWER V, GF <i>Blackened cauliflower cream / smoked cheddar</i>	10
ICEBERG WEDGES GF <i>Crispy bacon / parmesan / sesame mayonnaise dressing</i>	10
FRENCH FRIES V, GF, DF <i>Citrus &amp; rosemary salt / chilli mayonnaise</i>	8

## DESSERT

CINNAMON ROASTED PINEAPPLE V, GF*, DF <i>Coconut tapioca custard / rum syrup / gingerbread crumbs / matcha meringue / salted coconut &amp; mango ice cream</i>	17
ORANGE CAKE, AGAVE & BASIL MOUSSE V <i>Treacle toffee / freeze dried mandarin / soft meringue / walnut</i>	17
VANILLA MILK PANNA COTTA V, GF* <i>Saffron pear / ginger sponge / raisin / gingernut ice cream / oatmeal crumble</i>	17
LOCAL ARTISAN CHEESE (per 3) GF* <i>Served with toasted bread, lavosh crackers &amp; accompaniments</i>	20

## DESSERT COCKTAILS

GATÔ <i>Vanilla bean ice cream / hazelnut cream / fresh espresso / Amazonita's secret rum blend</i>	19
CELLO <i>Mango &amp; coconut ice cream / limoncello / tequila, orange &amp; cinnamon cleanser</i>	19
MENTA <i>Vanilla bean ice cream / peppermint &amp; chocolate liqueur / Cuban Rum &amp; aloe cleanser</i>	19

## COFFEE & TEA

LUCKY'S COFFEE	
SHORT BLACK • LONG BLACK • AMERICANO	4
FLAT WHITE • LATTE • HOT CHOCOLATE	5
CAPPUCCINO • MOCHA	5.5
HARNEY & SONS TEA	5
ENGLISH BREAKFAST • EARL GREY • CITRON GREEN • CHAMOMILE	
PEPPERMINT • RASPBERRY • GINGER & LEMON	

## DESSERT WINE & PORT

	90ML	BOTTLE
THE NED NOBLE SAUVIGNON BLANC <i>Marlborough</i>	16	64
<i>375 ml bottle</i>		
DOW'S FINE TAWNY <i>Portugal</i>	12	90
GRAHAM'S 10 YEAR OLD TAWNY <i>Portugal</i>	18	100

V - Vegetarian  
V\* - Can be served vegan  
GF - Gluten free  
GF\* - Can be served gluten free  
DF - Dairy free  
DF\* - Can be served dairy free

Our dishes are prepared in areas with ingredients that contain allergens. Whilst we aim to accommodate to your needs, we cannot guarantee that our dishes are 100% free of these allergens.