

DESSERT

CINNAMON & RUM ROASTED PINEAPPLE V, VE*, GF* 18
Coconut bavaois / tapioca custard / spiced oatmeal crumbs / coconut gel / sponge / salted coconut & mango ice cream / sorrel

ORANGE CAKE, AGAVE & BASIL MOUSSE V 18
Treacle toffee / freeze-dried mandarin / soft meringue / walnut

CHOCOLATE TART V 19
72% dark chocolate cremeaux / wild berries / sheep milk gelato / walnut praline / oat crumb

LOCAL ARTISAN CHEESE SELECTION 22
Crostini / lavosh crackers & accompaniments

DESSERT COCKTAILS

GATÔ 19
Vanilla bean ice cream / salted caramel cream / fresh espresso / Amazonita's secret Rum blend

CELLO 19
Mango & coconut ice cream / limoncello / tequila, orange & cinnamon cleanser

MENTA 19
Vanilla bean ice cream / peppermint & chocolate liqueur / Cuban Rum & aloe cleanser

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> 375ml bottle	16	64
DOW'S FINE TAWNY <i>Portugal</i>	12	90
GRAHAM'S 10 YEAR OLD TAWNY <i>Portugal</i>	18	100


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.




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.

RAW & CURED

SPICED OLIVES VE, GF, DF <i>Rosemary / citrus / coriander / cumin</i>	9
OYSTERS (min order 6) - Pickled shallots / grapefruit / chilli GF, DF - Chardonnay vinegar / lemon GF, DF - Tempura batter / sesame mayonnaise DF	POA
CEVICHE GF, DF <i>Dry-aged Õra King salmon / market fish / mango / jalapeños / avocado crème / radish / coriander / squid ink tapioca crisp</i>	21

BREADS & BOARDS

AMAZONITA BOARD V*, GF*, DF* <i>Selection of cured meats & cheeses / chicken liver parfait / falafel / hummus / baba ghanoush / toasted bread & accompaniments</i>	55
ARTISAN BAKED BREAD V, VE*, DF* <i>Seaweed butter / smoked salt</i>	13
ARTICHOKE & COURGETTE FLAT BREAD VE, DF <i>Romesco / olives / potato / onion marmalade</i>	15
SMOKED CHORIZO FLAT BREAD DF* <i>Harissa / mozzarella / fennel / parmesan / compressed salad</i>	18

SMALL & SHARING

MUSHROOM & BLUE CHEESE TOAST GF, VE*, DF* <i>Mushroom ragout / blue cheese / hazelnut / watercress</i>	20
CRISPY SQUID DF <i>Chilli dressing / charred lime / crispy vegetables</i>	17
ORGANIC CHICKEN LIVER PARFAIT GF* <i>Horopito beetroot jam / bacon / brioche</i>	17
FRIED 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

ROASTED CHICKEN GF, DF* <i>Pulled chicken / grain salad / heirloom tomato / avocado / roasted cauliflower cream / puffed wild rice / spiced water vinaigrette</i>	26
ROASTED PORK BELLY GF*, DF <i>Witloof / hazelnut / fennel / barley / compressed apple / pomegranate dressing</i>	26
CHARGRILLED LAMB GF, DF* <i>Green beans / feta / beetroot / smoked tomato / roast pumpkin / walnuts / beetroot jam / balsamic dressing</i>	28

PASTA

BEEF CHEEK PAPPARDELLE <i>Salted & cured beef cheek / grana padano / hand-cut pasta / white wine cream sauce / truffle oil</i>	30
SEAFOOD RISOTTO GF <i>'Nduja / grilled market seafood / compressed herbs</i>	32
ASPARAGUS & BURRATA GIRASOLI V <i>Sorrel pesto / peas / candied walnuts / pickled radish</i>	29

LARGER PLATES

SEAFOOD STEW GF*, DF* <i>Grilled market seafood / chorizo / chargrilled bread</i>	34
WHOLE BAKED SOLE GF, DF <i>Pineapple chimichurri salsa / coriander</i>	31
ÕRA KING SALMON "EAST MEETS SOUTH" GF, DF <i>Tamari-glazed grilled salmon collar / pickled radish & carrot / grain pilaf / braised fennel / malagueta sauce</i>	37
ROASTED CAULIFLOWER V, GF <i>Zhoug / 63° egg yolk / kale / pickled mushroom / hazelnut / shaved cauliflower salad / dukkah / whipped feta</i>	26
FISH & CHIPS <i>House tartare / lemon</i>	28
SILERE LAMB RUMP GF, DF* <i>Spiced cauliflower / eggplant caponata / beetroot / artichoke / spiced carrot puree / chimichurri</i>	39
ANGUS BEEF BURGER GF*, DF* <i>Maple bacon / pickles / mustard mayonnaise / smoky chimichurri relish / onion marmalade / emmental cheese / fries</i>	27

ROTISSERIE (Dinner only)

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

FROM THE CHARCOAL GRILL

GRASS-FED CANTERBURY ANGUS BEEF GF		
EYE FILLET	200g	43
RIBEYE	300g	42
SIRLOIN	300g	39
T-BONE	500g	48
TOMAHAWK	800g	80

(serves 2, please allow 30 mins cooking time)

ALL BEEF IS AGED FOR A MINIMUM OF 21 DAYS

SAUCES

- Green peppercorn & brandy sauce GF	- English mustard GF, DF
- Mushroom jus GF, DF	- Mixed herb butter GF
- Chimichurri GF, DF	- Blue cheese butter GF

(Additional sauce \$3)

SIDES

ROASTED NEW SEASON POTATOES V, GF <i>Seaweed butter / crispy shallots</i>	10
MASHED POTATOES V*, GF <i>Smoked cheddar / bacon crumbs / chives</i>	11
WOOD-FIRED BROCCOLI V, VE*, GF, DF* <i>Malagueta sauce / almonds / blue cheese</i>	11
ROASTED BEETROOT & CARROT V, GF, DF* <i>Goat cheese / almonds</i>	12
CAULIFLOWER STEAK V, GF <i>Blackened cauliflower cream / smoked cheddar</i>	12
HOUSE SALAD V, VE*, GF <i>Petite lettuce mix / tomato / radish / parmesan / cucumber / sesame mayonnaise dressing</i>	10
FRENCH FRIES V, DF <i>Citrus & rosemary salt / chilli mayonnaise</i>	10

V - Vegetarian	GF - Gluten free
V* - Can be served vegetarian	GF* - Can be served gluten free
VE - Vegan	DF - Dairy free
VE* - Can be served vegan	DF* - Can be served dairy free