

A M A Z O N I T A

RAW & CURED

SPICED OLIVES V, GF, DF <i>Rosemary / citrus / coriander / cumin</i>	10
OYSTERS (min order 6) - Chardonnay vinegar / lemon GF, DF - Battered / sesame mayonnaise DF	POA
ÕRA KING SALMON CRUDO GF, DF <i>Pickled ginger / granny smith apple / wasabi & soy emulsion / whipped avocado / torched cucumber & herb vinaigrette / tapioca crackers</i>	23

BREADS & BOARDS

HOUSE BAKED BREAD V, DF* <i>Confit garlic & thyme butter / pink salt</i>	16
BARBEQUE MUSHROOM FLAT BREAD V <i>Smoked herb butter / mozzarella / whipped goat's cheese / arugula</i>	19
SMOKED CHORIZO FLAT BREAD DF* <i>Harissa / mozzarella / parmesan</i>	18
AMAZONITA BOARD V, DF* <i>Baba ganoush / chickpea hummus / falafel / spiced cauliflower / crostini / accompaniments</i>	39
CHARCUTERIE & CHEESE GF* <i>Cured meats / cheeses / crostini / accompaniments</i>	45

SMALL & SHARING

PORK RILLETTE GF, DF* <i>Apple & fennel remoulade / grilled bread</i>	18
PÃO DE QUEIJO (BRAZILIAN CHEESE BREAD) V, GF <i>Salsa roja / onion marmalade / Gran Formaggio cheese</i>	19
CRISPY SQUID GF*, DF <i>Crispy vegetables / chilli dressing / charred lime</i>	18
ORGANIC CHICKEN LIVER PARFAIT GF* <i>Pickled cucumber / mustard seeds / grilled bread</i>	18
CHIPOTLE FRIED CHICKEN WINGS GF*, DF <i>Tamarind & chipotle sauce / jalapeño / coriander</i>	17
TWICE-COOKED PORK BELLY GF*, DF <i>Hoisin sauce / pickled fennel / spiced crackling</i>	18

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

SALADS (All salads can be made vegetarian)

WINDSOR BLUE & BEETROOT V, GF <i>Pear / witloof / candied walnut / maple vinaigrette</i>	26
ROASTED PULLED CHICKEN GF, DF* <i>Avocado / heirloom tomato / pickled onion / lemon & herb feta / almonds / dukkah / seeded mustard dressing</i>	27
GRILLED LAMB BACK STRAP GF, DF* <i>Pickled celery / feta / beetroot / roasted pumpkin / pumpkin seed pesto / white balsamic</i>	28

PASTA

BEEF CHEEK PAPPARDELLE <i>Hand-cut pasta / Grana Padano cheese / white wine cream sauce / truffle oil</i>	30
SEAFOOD SPAGHETTI <i>Grilled market seafood / confit garlic / shallots / white wine butter sauce</i>	34
POTATO GNOCCHI V, GF, DF* <i>Courgette / Gran Formaggio cheese / wood-fired broccoli / sorrel pesto / smoked tomato</i>	30



LARGER PLATES

MARKET FISH <i>Labneh / pumpkin seed pesto / quinoa / sorrel / pickled pumpkin</i>	POA
TEXTURES OF PUMPKIN V, GF, DF* <i>Flouse tartare / lemon</i>	28
FISH & CHIPS <i>Maple bacon / tomato / pickles / mustard mayonnaise / onion marmalade / Swiss cheese / fries</i>	29
ANGUS BEEF BURGER GF*, DF* <i>Market fish / clams / mussels / squid / tiger prawns / chorizo</i>	29
SEAFOOD STEW GF*, DF <i>Roast pork belly / white bean & Nduja puree / braised fennel / pineapple chimichurri</i>	36
PORCHETTA GF, DF <i>Eggplant caponata / salsa verde</i>	36

LARGER SHARING PLATES (Dinner only)

PERUVIAN-STYLE HALF CHICKEN GF, DF* <i>Roasted chicken / aji verde / grilled lemon / jus</i>	35
SLOW-BRAISED MERINO LAMB SHOULDER GF, DF <i>Eggplant caponata / salsa verde</i>	85

FROM THE CHARCOAL GRILL

(Please allow time for resting)

GRASS-FED CANTERBURY ANGUS AGED FOR A MINIMUM OF 21 DAYS GF, DF*	
EYE FILLET	200g 43
RIBEYE	300g 42
SIRLOIN	300g 39
<small>(please allow minimum of 30 mins cooking time)</small>	
RIBEYE ON THE BONE	700g 85
EYE FILLET ON THE BONE	500g 90

SAUCES

- Green peppercorn & brandy sauce GF
- Mushroom jus GF, DF
- Chimichurri GF, DF
(Additional sauce \$3)
- Mixed herb butter GF
- Blue cheese butter GF
- Salsa Verde GF, DF

SILERE MERINO LAMB RACK (6 point rack) GF <i>Seaweed butter potato / pulled lamb shoulder / pickled beetroot & carrot / chives / jus</i>	45
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SIDES

ROASTED POTATOES V, GF, DF* <i>Rosemary butter</i>	12
MASHED POTATOES V, GF <i>Spring onion / confit garlic</i>	12
WOOD-FIRED BROCCOLI V, GF, DF* <i>Malagueta sauce / almonds / blue cheese</i>	13
ROASTED BEETROOT & CARROT V, GF, DF* <i>Goat's cheese / dukkah</i>	13
CAULIFLOWER STEAK V, GF <i>Blackened cauliflower cream / smoked cheddar</i>	13
HOUSE SALAD V, GF, DF* <i>Compressed mix leaves / tomato / radish / parmesan / cucumber / sesame mayonnaise</i>	12
FRENCH FRIES V, GF, DF <i>Citrus & rosemary salt / chilli mayo</i>	11

DESSERT

GRILLED PINEAPPLE V, GF <i>Rum & coconut cake / coconut granita / coriander / white chocolate & tonka bean cream / pineapple compote</i>	18
ORANGE CAKE & MASCARPONE MOUSSE V <i>Freeze-dried mandarin / grapefruit / meringue / orange sorbet</i>	18
CHOCOLATE CRÉMEUX V <i>72% dark chocolate crèmeux / tonka meringue / salted caramel ice cream / summer berry compot</i>	19
NEW ZEALAND LOCAL ARTISAN CHEESE (3 cheeses) <i>Crostini / lavosh crackers & accompaniments</i>	27

DESSERT COCKTAILS

GATÕ <i>Vanilla bean ice cream / salted caramel cream / fresh espresso / Amazonita's secret Rum blend</i>	19
CELLO <i>Mango & coconut ice cream / limoncello / tequila, orange & cinnamon cleanser</i>	19
RASPBERRY & WHITE CHOCOLATE <i>Vanilla bean ice cream / white chocolate liqueur / raspberry & sloe gin cleanser</i>	19