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# ALL DAY MENU

- RESTAURANT ON ALMA -

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## ENTREE

<b>Cheesy garlic bread,</b>	9.0
<b>Fennel and mascarpone stuffed ciabatta,</b>	12.0
<b>Soup of the day,</b> with freshly baked bread	12.0

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## SIDES

<b>Steamed vegetables,</b> with herb butter (v GF)	8.0
<b>Fries and aioli,</b> (v)	7.0
<b>Wedges,</b> with sour cream & sweet chilli (v)	8.0

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## CLASSICS

<b>Saffron and mozzarella arancini,</b> grilled corn, chipotle mayonnaise, black garlic cheese foam (v)	17.0
<b>Baked salmon fillet,</b> miso and mandarin sauce, melon salsa, rice paper (GF DF)	17.0
<b>Seared flank steak,</b> Japanese pickle, peanuts, pork skin, jus (GF N)	18.0
<b>Open steak sandwich,</b> garlic ciabatta, beef fillet, creamy mushrooms, side salad	25.0
<b>Eggs Benedict,</b> toasted English muffin, poached eggs, Hollandaise sauce, hash browns; Your choice of streaky bacon or baked salmon	18.0
<b>Novotel burger,</b> beef patty, streaky bacon, brie, lettuce, tomato, rustic fries	24.0
<b>Catch of the day,</b> sustainable caught fish fillets, celeriac remoulade, salsa verde, calamari	32.0
<b>Chilli-caramel glazed pork belly,</b> Thai coleslaw, nuoc cham, fragrant rice (GF DF)	32.0
<b>Caesar salad,</b> boneless confit free range chicken thigh, fried wonton basket, lemon chilli aioli	entrée 17.0 main 30.0
<b>Fresh pappardelle,</b> sautéed prawn, arrabbiata sauce, shaved parmesan	29.0
<b>Sautéed wild mushroom,</b> poached organic egg, roasted chickpeas, truffle salt, pine nut purée (GF N v)	29.0

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## DESSERTS

<b>Dark chocolate délice,</b> raw sugar and flax seed meringue, orange syrup, ginger mascarpone (v N)	14.0
<b>Coconut panna cotta,</b> roasted pineapple, star anise and vanilla syrup, pistachio kernels (GF DF N)	14.0
<b>Sticky ginger and pear pudding,</b> salted caramel, vanilla ice cream, caramelised orange (v)	14.0

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# RESTAURANT ON ALMA

- RELAXED RIVERSIDE DINING -

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Welcome to Restaurant on Alma. A restaurant with atmosphere that complements our fresh, honest food, simply prepared so that the natural flavours shine through. You'll notice there's a distinctly Kiwi accent to our menu, as it reminds us to keep things simple and authentic. Enjoy!

Phillip White  
Executive Chef

*Gastronomy is the rational study of all related to man as he is eating. Its purpose is to keep humankind alive with the best possible food.* - Jean-Anthelme Brillat-Savarin (1755-1826)

## TO BEGIN

<b>Cheesy garlic bread,</b>	9.0
<b>Fennel and mascarpone stuffed ciabatta,</b>	12.0

## ENTREES

<b>Soup of the day,</b> freshly baked bread	12.0
<b>Fresh natural oysters,</b> Cabernet Sauvignon vinegar, kaffir lime leaf (half dozen) (GF DF)	20.0
<b>Saffron and mozzarella arancini,</b> grilled corn, chipotle mayonnaise, black garlic cheese foam (v)	17.0
<b>Baked salmon fillet,</b> miso and mandarin sauce, melon salsa, rice paper	17.0
<b>Seared flank steak,</b> Japanese pickle, peanuts, pork skin, jus	18.0
<b>Pan-fried scallops,</b> pear and lime pickle, micro-green salad	18.0
<b>Caesar salad,</b>	17.0
boneless confit free range chicken thigh, fried wonton basket, lemon chilli aioli	main 30.0

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## MAINS

<b>Chargrilled beef,</b> mascarpone and truffle potato galette, pickled mushroom, sauce au poivre (GF DF IF REQUIRED) Your choice Scotch fillet 250g or beef filet mignon 180g	38.0
<b>Pan-seared lamb loin,</b> butternut purée, whipped sour cream, macadamia nuts, lamb jus (GF N)	34.0
<b>Catch of the day,</b> sustainable caught fish fillets, celeriac remoulade, salsa verde, calamari (GF AVAILABLE)	32.0
<b>Chilli-caramel glazed pork belly,</b> Thai coleslaw, nuoc cham, fragrant rice (GF DF)	32.0
<b>Fresh pappardelle,</b> sautéed prawn, arrabiata sauce, shaved Parmesan	29.0
<b>Sautéed wild mushroom,</b> with poached organic egg, roasted chickpeas, truffle salt, pine nut purée (GF N V)	29.0

## SIDES

<b>Steamed vegetables,</b> with herb butter (V GF)	8.0
<b>Fries and aioli,</b> (V)	7.0
<b>Wedges,</b> with sour cream & sweet chilli (V)	8.0
<b>Fattoush salad,</b> raisin hoisin (V GF)	8.0
<b>Whipped mashed potato,</b> (V GF)	6.0

## DESSERTS & CHEESE

<b>Dark chocolate délice,</b> raw sugar and flax seed meringue, orange syrup, ginger mascarpone (v n)	14.0
<b>Coconut panna cotta,</b> roasted pineapple, star anise and vanilla syrup, pistachio kernels (GF DF N)	14.0
<b>Sticky ginger and pear pudding,</b> salted caramel, vanilla ice cream, caramelised orange (v)	14.0
<b>Passion fruit and chocolate tart,</b> raspberry anglaise, sesame and cardamom tuile (GF)	14.0
<b>Selection of cheeses,</b> with fresh grapes, mixed nuts, quince paste, rice crackers (GF N)	19.0

## SIGNATURE COCKTAILS

<b>Blue coco mojito</b> Coconut rum and fresh lime are expertly shaken together with fresh mint and soda for the perfect "sit and watch the world go by" (Malibu, blue curacao, soda)	14.0
<b>Watermelon and mint daiquiri</b> How do you take yours? Shaken with ice (on the rocks), blended with ice (frozen Daiquiri), or without ice (straight up), or trust our mixologist (Stolen rum, watermelon, cranberry, mint)	14.0
<b>FEIJOA BREEZE</b> Feijoa vodka and apple liqueur mixed together with the hint of mint, makes it a perfect refreshing summer drink (42 below Feijoa vodka, apple sours, apple, cranberry and mint)	14.0
<b>Daily special</b> Ask our friendly mixologist about our daily special	12.0

## HEALTHY OPTIONS

*In line with Novotel's philosophy of healthy alternatives, we are proud to present our healthy food options, which all meet the New Zealand Heart Foundation criteria, designed as a healthy yet equally tasty alternative.*

**ENTREÉS** The maximum portion size for all meats, fish and poultry is 100g raw weight. The maximum saturated fat content is 3g per serve. The maximum sodium content 450mg per serve.

**MAINS** The maximum portion size for all meat is 125 g raw weight, except skinless chicken and fish, which is 150g raw weight. The maximum saturated fat content is 5g per serve, with a maximum sodium content of 600mg per serve.

**DESSERTS** The maximum saturated fat content is 2g per serve and 20g total sugar per serve.