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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>Garlic bread</b> , Turkish bread, roasted garlic butter (v LS)	7.0
<b>Loaf of the day</b> with fresh dips (v)	12.0
<b>Soup of the day</b> with ciabatta bread	12.0

## TO SHARE

*Each plate is designed to share, but is equivalent to one entrée*

<b>Pork bruschetta</b> , pulled pork, fennel and apple aioli, fresh apple (LS DF)	14.0
<b>Chicken liver pâté</b> , cherry jam, port wine jelly, cornichons	16.0
<b>Crumbed squid</b> , caper and roast pepper aioli, orange and parsley (LS DF)	16.0
<b>Seared scallops</b> , bacon, asparagus, toasted almonds, lemongrass beurre blanc (N LS GF)	16.0
<b>Caesar salad</b> , southern fried chicken breast, chipotle mayonnaise, poached free range egg (LS)	17.0
<b>Parsnip fritters</b> , chive crème fraîche, roasted capsicum salsa; choice of grilled halloumi (v HO) or brown-sugar-cured salmon	17.0
<b>Sticky ginger beef short rib</b> , Peking cabbage, sesame seeds (N DF)	17.0
<b>Poached green-lipped mussels</b> , Chardonnay, saffron, fennel, Dijon mustard broth, cherry tomato, fresh chilli and courgette ribbon salad (LS GF DF)	17.0
<b>Mustard and ginger-glazed prawn cutlets</b> , saffron arancini, mandarin oil	17.0

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## MAINS

<b>Eggplant parmigiana</b> , garlic-marinated roasted eggplant, rich tomato sauce, fresh mozzarella, pine nut and panko crumb, rocket salad, miso and sesame vinaigrette (N V LS)	29.0
<b>Prawn spaghetti</b> , lemon-scented spaghetti, tiger prawns, chilli, garlic, coriander pesto (LS N)	30.0
<b>Fish fillets</b> (line caught from a sustainable source), tempura greens, preserved lemon parsley and caper butter, blistered vine-ripened tomatoes (LS)	30.0
<b>Chicken roulade</b> rolled with asparagus, caramelised onion and capsicum pesto, red cabbage purée mini fondant potatoes (GF HO N)	30.0
<b>Savannah beef sirloin (250g)</b> , rustic fries, onion jus, watercress salad (LS DF)	32.0
<b>Salmon fillet</b> , green beans, confit cherry tomatoes, baby leeks, coriander, Catalan pepper sauce (GF DF HO LS)	32.0
<b>Beef eye fillet (180g)</b> , celeriac purée, onion marmalade, mushroom and mustard glaze (GF)	35.0
<b>Peppercorn-crust lamb rack</b> , roasted pumpkin hummus, spinach, toasted farro, feta (LS GF)	35.0

## SIDES

<b>Asparagus</b> , lemon hollandaise, black pepper	6.0
<b>Rustic fries</b> with aioli (DF)	6.0
<b>Side salad</b> with cherry tomatoes, snow pea shoots (GF DF HO)	6.0
<b>Wedges</b> , sour cream, sweet chilli sauce	6.0
<b>Celeriac purée</b> , green beans, toasted almond butter (N)	6.0
<b>Roasted pumpkin</b> , farro, spinach, pine nuts, feta (N)	6.0

## DESSERTS & CHEESE

<b>Caramelised white chocolate panna cotta</b> , raspberry purée, orange and pistachio tuile (N)	12.0
<b>Coconut and vanilla crème brûlée</b> , caramelised pineapple, coconut dust (V GF)	12.0
<b>Dark chocolate fondant</b> , Italian meringue, fresh summer berries, vanilla ice cream, crème anglaise ( <i>please allow 15 minutes for preparation</i> )	12.0
<b>Fresh fruit</b> , passionfruit and Champagne jelly, mango sorbet (GF)	12.0
<b>Selection of ice creams</b> , crème anglaise, fresh berries	12.0
<b>Cheese board</b> , selection of New Zealand cheeses, muscatel grapes, date chutney (V)	20.0

## 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.