

HYATT REGENCY AUCKLAND DINNER MENU

APPETISERS

Selection of fine artisan breads with flavoured olive oil and dip	9
Soup of the day—freshly made every day with freshest ingredients possible	14
The Café house salad, chardonnay vinaigrette * <i>mixed leaves, cherry tomatoes, kalamata olives, bell pepper, carrot</i>	12
Caesar salad chicken <i>cos salad, crispy bacon, anchovies, garlic crouton, soft poached egg</i>	17
Chicken or Tiger prawn Laksa * <i>Asian soup with coconut, lemongrass, lime leaves, chilli, tofu, egg noodles and sprouts</i>	17/19
Home cured Marlborough King salmon with dill scented cream fraiche, lemon confit and basil granita	19
Seared sea scallops, tender leeks and grape fruit salad with mango and passion fruit sauce.	19
Steamed New Zealand green shell mussels <i>White wine, shallots and cream/ ginger turmeric and cumin broth *</i>	16

PASTA & PIZZA

Organic Spaghetti, fresh spring vegetables * <i>with Vine ripened tomato sauce and pecorino cheese</i>	ENTRÉE	20	MAIN	30
Artisan-made Penne* <i>with Chorizo, button mushrooms, chicory and rocket leaves</i>	ENTREE	20	MAIN	30
Pizza margherita <i>Tomatoes, mozzarella and fresh basil</i>				20
Additional choice of pizza toppings (each) <i>Italian salami, forest mushrooms, bacon, artichokes, bell peppers, caramelised onion chutney bocconcini, feta cheese, kassler ham, grilled chicken</i>				1.5

* Gluten free pizza base available on request

* HEALTHY CHOICES
All prices include 12.5% Goods & Services Tax

MARKET STYLE - FROM THE GRILL

New Zealand Angus Pure eye fillet 250g *	37
New Zealand Angus Pure sirloin 300g	35
New Zealand rack of lamb 350g - 400 g	39
New Zealand Marlborough King salmon 250g *	36
Fish of the day 200g *	35
New Zealand corn fed chicken breast with soy and ginger 250g *	30

All 'Market style - flame grill dishes' are served with your choice of side dish from below

SIDE DISHES	9
<i>French fries, kumara chips, garlic mashed potatoes, buttered new season potatoes, sautéed Asparagus, sautéed seasonal vegetables*</i>	
<i>rocket salad with shaved parmesan and aged balsamic dressing *</i>	

SIGNATURE DISHES

New Zealand snapper fillet *	36
<i>prawn and spring onion potatoes, sautéed asparagus and wasabi butter sauce</i>	
New Zealand razor back wild boar loin	36
<i>butternut risotto, sage fritter, watercress seedlings and peach in two ways</i>	
Wakanui blue New Zealand Grain fed beef eye fillet flambéed with brandy napoleon	39
<i>mashed potatoes, sautéed baby vegetable and hunter Sauce</i>	
Gourmet beef burger	22
<i>aged cheddar cheese, streaky bacon, fried egg, spiced potato wedges</i>	
Nasi Goreng	28/ 32
<i>chicken or prawn stir-fried rice with garlic, fried shallots, egg, chilli sambal</i>	
Chicken tikka masala	30
<i>choice of steamed rice or naan bread</i>	
New Zealand Seafood selection*	39
<i>Café house salad and dipping sauce</i>	

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