

SMALL PLATES

REGIONAL OYSTERS

Served with forvm chardonnay and diced shallots (3pc)

\$23 | nga, df

KING SALMON

Salmon sashimi, avocado, grapefruit and kiwi ponzu

\$27 | nga*, df

CHICKEN SKEWERS

Herb marinated, served with salsa, chorizo crumb, salad and chimichurri

\$25 | nga*, df

PORK BELLY

Served with bagna cauda, scallops, apple, leeks and walnut

\$26 | nga*, dfa

BEETROOT TARTE TATIN

Served with goat cheese, candied nuts, mango and salad

\$24 | vg

BRUSCHETTA

Tomato and garlic butter bruschetta, served with mozzarella, onion, e.v.o oil on ciabatta

\$24 | vg

SIGNATURE DISHES

LAMB TWO WAYS

Lumina lamb rack and shoulder, rosemary and black garlic skordalia, honey balsamic eggplant, vine tomato, peas and pinot jus

\$48 | nga

MARKET FISH

Nduja butter, prawn and squid bolognese, summer greens, smoked red pepper sauce

\$42 | nga*

NZ ANGUS TENDERLOIN

Roasted cashew and mushroom purees, spinach, mushroom gyoza, baby shallots, seasonal vegetables and jus

\$49 | nga*

BUTTERNUT RAVIOLI

Butternut velouté, pumpkin, gourmet veg, parmesan shavings

\$38 | vg

FREE RANGE CHICKEN

Sumac marinated chicken breast, miso kumara, chorizo, tomato salsa and seasonal greens

\$42 | nga*

VEGAN DAHL

Vegan dahl with cauliflower and sweet potato, served with quinoa and cracker

\$36 | v

THE GRILL

Please select two sides and one sauce

ANGUS RIB EYE

\$58 | 350g

LUMINA LAMB RACK

\$44 | 4 bones

\$66 | 6 bones

LUMINA LAMB SHOULDER

\$55 | 250g

ROASTED PORK BELLY

\$48 | 220g

SAUCES

Bearnaise

Red wine jus

Truffle infused olive oil

Chimichurri

Chipotle mayonnaise

SIDES

All \$12

ROASTED POTATOES

SHOESTRING FRIES

SWEETCORN CHILI BUTTER

APPLE CAESAR SALAD

TOSSED VEGETABLES

nga = no gluten added / **nga*** = no gluten added available
df = dairy free / **dfa** = dairy free available / **vg** = vegetarian



DESSERTS

HOMEMADE BAKED CHEESECAKE

Mango gel, summer berries, raspberry crumb
and berry ripple ice cream

\$22

PEANUT BUTTER PARFAIT

Candied peanuts, chocolate soil, butterscotch
sauce and caramel salted ice cream

\$21

VANILLA CRÈME BRÛLÉE

Biscotti and vanilla ice cream

\$21

GOURMET CHEESEBOARD

Selection of gourmet cheese, chutney, crackers

\$25 | nga*

KIDS MENU

All \$25, please select one main and one dessert or drink

STEAK

Served with jus, kumara and seasonal veges (nga)

FISH BITES

Crumbed fish bites, salad, fries and tomato sauce

BUTTERMILK CHICKEN TENDERS

Served with salad, fries and tomato sauce

PENNE PASTA

Served with meatballs and tomato sauce

VEGETARIAN SANDWICH

Served with steamed veges or fries (nga*)

SUNDAE

GLASS OF JUICE

SOFT DRINK

We hope you enjoy your meal here at
Castaways and that your dining experience
is a memorable one.

Vegan and vegetarian options are
available within our menus.

Please be advised that our menu items
may contain allergens such as walnuts,
peanuts, almonds, pistachios, soy, milk,
eggs, wheat, fish, and shellfish, or other
ingredients.

Please inform your server of any food
allergies or dietary restrictions.

While we do our best, we cannot
guarantee that our dishes are free from
cross-contamination or allergens.
Thank you for your understanding.

www.castaways.co.nz

DINNER

