AORANGI PEAK

Coffee

| Latte | \$5 |
|--|-------|
| Chai Latte | \$5 |
| Mochaccino | \$5 |
| Cappuccino | \$4.5 |
| Flat white | \$4.5 |
| Hot chocolate | \$4.5 |
| Short black | \$3.8 |
| Long black | \$4 |
| Other milk (almond, soy) | \$0.5 |
| Extra shot/flavour (caramel, hazel) | \$0.8 |
| Tea | |
| English, breakfast, earl grey, lemon, green, peppermint, | \$3.5 |

English, breakfast, earl grey, lemon, green, peppermint, \$3.5 camomile.

HOMEMADE SCONE & MUFFINS \$5
Served with jam, créme, and butter.

Platter

(SERVES FOUR)

| CHEESE PLATTER | \$17 |
|--|------|
| SEAFOOD PLATTER (SERVES TWO) Scallops, king prawn, smoked salmon, NZ mussels. | \$29 |
| MEAT-LOVER PLATTER (SERVES TWO) Aorangi Peak Signature beef ribs, rack of lamb, chicken drumsticks. | \$39 |
| AORANGI PEAK GRAND PLATTER | \$59 |

Aorangi Peak Signature beef ribs, rack of lamb, chicken drumsticks, king prawn, scallops, smoke salmon slices.

Hot Meals

| GARLIC BREAD | \$ 8 |
|--|------|
| SOUP OF THE DAY served with homemade bread | \$1 |
| SEAFOOD CHOWDER Delicately combined seafood chunks in a creamy sauce. Served with bread | \$1 |
| AORANGI PEAK SIGNATURE BEEF RIBS French-style cabernet braised beef ribs served with mashed potatoes. | \$18 |
| TENDERLY ROASTED LAMB RACK Served with salad and mashed potatoes. | \$20 |
| FISH OF THE DAY Pan-fried fish fillet with Pinot Noir and Pinot Gris sauce served with salad and mashed potatoes. | \$2: |
| DUCK LEG CONFIT Served with salad of the day | \$10 |