

**WE ARE
PASSIONATE
ABOUT WHAT WE DO.
OUR MENU STEMS
FROM A DEEP
ROOTED DESIRE TO
CONSTANTLY
EXPLORE, DISCOVER
AND ENJOY.**

LET'S BEGIN.

M E N U

our dishes are designed to share and come to the table as and when ready; our larger dishes can take a little longer to prepare and rest

if you can't make up your mind, we are happy to choose for you - be adventurous, be surprised

OLIVES (gf) (df) (v)	8.50
lemon and herb marinated giant green olives	
ALMONDS (gf) (df) (v)	8.50
roasted with sea salt & rosemary	
CUMIN FLATBREAD (df) (v)	8.50
served warmed with a white bean + miso dip	
PAPRIKA FRIES (gf) (df) (v)	7.50
shoestrings seasoned with our famous paprika salt served with tomato relish	
PATATAS BRAVAS (gf) (df) (v)	13.50
chunky + crispy potatoes served with our famous bravas sauce, aioli, & paprika dust	
ROASTED MUSHROOMS (v) (gf)	16.50
served with mexican salsa verde, pistachio crumb & ricotta	
GRAINS & GREENS (gf) (df) (v)	16.50
seasonal greens, freekeh popcorn, lemon, olive oil & =fresh herb dressing	
DUCK LIVER PARFAIT	17.50
served with balsamic onion jam, cornichons & crostini	

ARANCINI (4) (v)	17.50
artichoke, jalapeno + parmesan risotto balls, lemon aioli	
FRIED CHICKEN (gf)	18.50
southern style fried chicken, basil, mint & watermelon with maple + pomegranate dressing	
BANG BANG CAULIFLOWER (df) (v)	18.50
tempura florets of cauliflower covered in our famous spicy sichuan bang bang sauces	
SALT & PEPPER SQUID (gf) (df)	18.50
in-house prepared calamari dusted in our special gluten free flour, served with aioli, kaffir lime splash	
ARTICHOKE + SPINACH (v)	18.50
our famous creamy, cheesy hot bake served with mexi salsa & tortilla wafers or (gf) seed crackers	
PRAWNS (gf) (df)	18.50
pacific influenced prawns with coconut, chilli & lime, cucumber, pickled ginger + shallot salsa	
ESCABECHE (df)	18.50
spanish cured/potted fish, saffron dressing with toasted ciabatta on the side	
TOMATO BRUSCHETTA (v)	22.50
deconstructed middle eastern style bruschetta with whipped tahini, tunisian pesto & crispy pita breads on the side	
WAGYU BEEF TATAKI	22.50
seared & sliced firstlight wagyu petit tender, served with apple slaw & yuzu + truffle dressing	
PORK BELLY 100g (gf) (df)	22.50
omg it's crispy pork belly (!) served on fennel & apple slaw with a pomegranate dressing	

TUNA SU-MISO (gf)	24.50
(omg it's back!) sesame crusted yellow-fin tuna, apple, fennel + daikon salad with mustard su-miso & lime creme	
CEVICHE / POKE BOWL (gf) (df)	28.50
kingfish + prawn ceviche on red rice & herb salad, cashews, mango, avocado, ponzu, lime, sesame & sriracha dressing	
MUSSELS 1kg (gf)	29.50
our famous mussels cooked in garlic, white wine, cream, & housemade chilli jam (served with bread to dip)	
CONFIT DUCK THAI SALAD (gf) (df)	29.50
shredded duck salad with kaffir lime, cucumber, carrot ribbons, crispy shallots & coriander	
OVATION LAMB 200g (gf)	34.50
green chimmichurri ovation lamb rump on roast garlic and white bean hummus, coriander dukkah, spinach + roast cherry tomato salsa	
WAKANUI BEEF 200g (gf)	34.50
wakanui grain fed beef served medium rare, grilled romaine, pomegranate chermoula & smashed pea yogurt	

PLATTERS

MEZZE (v)	22.90
a selection of dips, olives, pickled vegetables & warm cumin flatbread	
CURED MEATS BOARD	24.50
a range of cured meats from Paolo Pancotti, as well as spanish chorizo, marinated green olives, ciabatta & truffle mascarpone	

DESSERTS

BRULEE (gf) 14.50
nectarine + ginger brulee with gingernut ice cream

COOKIE DOUGH BOMB (gf) 14.50
chocolate coated cookie dough spheres, dulce du
leche ice cream

MOUSSE (gf) 14.50
caramelised white chocolate mousse, raspberry
granola, raspberry sorbet, mini meringues

CHEESECAKE 14.50
New York style lemon cheesecake, blueberry
compote, vanilla bean ice cream, blueberry crumb

TRIO OF ICE CREAM 14.50
your choice of our artisan ice creams;
vanilla bean | triple chocolate | strawberries & cream
| mint chocolate | gingernut

AFFOGATO (gf) 16.00
the classic combination of vanilla bean ice cream,
fresh espresso and your choice of liqueur;
baileys | kahlua | grand marnier | frangelico |
amaretto

BOHEMEIN CHOCOLATE FISH (gf) (df) 8.50
it's just a really good hand crafted chocolate fish
vanilla marshmallow + 53% dark chocolate

DARK ROCKY ROAD (gf) 8.50
dark valrhona chocolate, raspberry liquorice, dried
strawberry & macademia

WHITE ROCKY ROAD (gf) 8.50
white callebaut, tropical fruits, coconut & pistachio

CHEESE

all cheese served with fresh bread and crackers

your choice of the following;

COMTE BADOCC 60g (FR)
firm cows milk cheese served with balsamic onion
jam

BLEU D'AUVERGNE 60g (FR)
semi soft blue cows milk cheese served with blue
borage honey

BRIE CODEUR DE LION 60g (FR)
soft cows milk brie served with quince paste

ONE CHEESE 16.00
TWO CHEESES 30.00
THREE CHEESES 45.00

AFTERS

full list of spirits & liqueurs - page 8; mixed drinks - page 9

DESSERT WINE 75ml
les lions suduirant 2014 12.00
craft farm gewurztraminer 2016 14.00

SINGLE MALT 50ml
balvenie 12y | *speyside* 21.00
ardbeg uigeadail | *islay* 22.50
glenfiddich 18y | *speyside* 26.50

SINGLE MALT 100ml
thomson two tone 36.50
thomson manuka 36.50

COGNAC 50ml
delord armagnac 1995 22.00
hennessy cognac VS 16.50

PORT
trinity hill gimblett gravels touriga NV | 75ml 14.50
churchill's reserve port | 200ml 42.50

SHERRY 75ml
lustau pedro xeminez 14.50



06-877 6031

21 Napier Rd, Havelock North

www.deliciosa.co.nz

