

**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*

<b>OLIVES</b> (gf) (df) (v)	<b>8.50</b>
lemon and herb marinated giant green olives	
<b>ALMONDS</b> (gf) (df) (v)	<b>8.50</b>
roasted with sea salt & rosemary	
<b>CUMIN FLATBREAD</b> (df) (v)	<b>8.50</b>
served warmed with a white bean + miso dip	
<b>PAPRIKA FRIES</b> (gf) (df) (v)	<b>7.50</b>
shoestrings seasoned with our famous paprika salt served with tomato relish	
<b>PATATAS BRAVAS</b> (gf) (df) (v)	<b>13.50</b>
chunky + crispy potatoes served with our famous bravas sauce, aioli, & paprika dust	
<b>ROASTED MUSHROOMS</b> (v) (gf)	<b>16.50</b>
served with mexican salsa verde, pistachio crumb & ricotta	
<b>RAW SLAW</b> (gf) (df) (v)	<b>14.90</b>
beetroot, carrot and broccoli slaw, baby spinach, crunchy chickpeas, black quinoa, harissa dressing	
<b>DUCK LIVER PARFAIT</b>	<b>17.50</b>
served with balsamic onion jam, cornichons & crostini	

<b>ANCHOVY BRUSCHETTA</b> (4) (df)	<b>17.50</b>
white boquerones on toasted ciabatta with persillade & tomato concasse	
<b>ARANCINI</b> (4) (v)	<b>17.50</b>
artichoke, jalapeno + parmesan risotto balls, lemon aioli	
<b>FRIED CHICKEN</b> (gf)	<b>17.50</b>
no nonsense southern style fried chicken + chipotle aioli	
<b>BANG BANG CAULIFLOWER</b> (df) (v)	<b>18.90</b>
tempura florets of cauliflower covered in our famous spicy sichuan bang bang sauces	
<b>SALT &amp; PEPPER SQUID</b> (gf) (df)	<b>18.90</b>
in-house prepared calamari dusted in our special gluten free flour, served with aioli, kaffir lime splash	
<b>ARTICHOKE + SPINACH</b> (v)	<b>18.50</b>
our famous creamy, cheesy hot bake served with mexi salsa & tortilla wafers or (gf) seed crackers	
<b>PRAWNS</b> (gf) (df)	<b>18.50</b>
pacific influenced prawns with coconut, chilli & lime, cucumber, pickled ginger + shallot salsa	
<b>WAGYU BEEF TATAKI</b> (gf)	<b>22.00</b>
togarashi rubbed seared wagyu petit tender served with daikon slaw & wasabi + ponzu sauce	
<b>PUMPKIN + HALOUMI</b> (gf) (v)	<b>22.00</b>
moroccan spiced pumpkin, grilled haloumi, roast red onion, chardonnay vinaigrette, cashew & sunflower seed granola	
<b>PORK BELLY 100g</b> (gf) (df)	<b>22.00</b>
omg it's crispy pork belly (!) served on fennel & apple slaw with a pomegranate dressing	

<b>MUSSELS 1kg</b> (gf)	<b>29.50</b>
mussels cooked in garlic, white wine, cream, & housemade chilli jam (served with bread to dip)	
<b>MARKET FISH</b> (gf)	<b>32.50</b>
tempura battered or pan seared fish, chipotle, corn & chickpea salsa, lime creme fraiche, corn tortillas	
<b>CONFIT DUCK THAI SALAD</b>	<b>29.00</b>
shredded duck salad with kaffir lime, cucumber, carrot ribbons, crispy shallots & coriander	
<b>OVATION LAMB 200g</b> (gf)	<b>34.50</b>
green chimmichurri ovation lamb rump on roast garlic and white bean hummus, coriander dukkah, spinach + roast cherry tomato salsa	
<b>BEEF TENDERLOIN 200g</b> (gf)	<b>34.50</b>
prime 28-day aged eye fillet of beef served medium rare, carrot beurre noisette, parsnip + potato + pancetta croquettes, parmesan + garlic edamame, elderberry jus	

## PLATTERS

<b>MEZZE</b> (v)	<b>22.00</b>
loaded housemade hummus, beetroot + pomegranate + cumin dips, feta, olives, marinated veges, warm cumin flatbread, housemade seed crackers	
<b>CURED MEATS BOARD</b>	<b>24.50</b>
a range of cured meats from Paolo Pancotti, as well as spanish chorizo, marinated green olives, ciabatta & truffle mascarpone	

## DESSERTS

- BRULEE** (gf) **14.50**  
vanilla bean creme brulee with a honey + almond meringue
- CHOCOLATE BROWNIE** (gf) **14.50**  
pistachio helva chocolate brownie, sesame wafer & vanilla bean ice cream
- KIWIANA ICE CREAM SANDWICH** **14.50**  
*double chocolate chip cookies with your choice of:*
- **JELLY TIP**  
vanilla bean ice cream, berry syrup, raspberry crumb
  - **SNIFTERS**  
mint choc-chip ice cream, hersheys chocolate syrup, mint crumb
  - **PINEAPPLE LUMPS**  
triple chocolate ice cream, pineapple syrup
- TRIO OF ICE CREAM** **14.50**  
your choice of our artisan ice creams
- AFFOGATO** (gf) **16.00**  
the classic combination of vanilla bean ice cream, fresh espresso and your choice of liqueur; baileys, kahlua, grand marnier, frangelico or 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 boards served with crostini, bread, fruit, balsamic onion jam & damson + walnut terrine; gf crackers available*

*your choice of the following;*

**WHITESTONE LINDIS PASS BRIE (NZ)**

**CHEVRE (creamy + mild goats cheese) (FR)**

**MEYER VINTAGE GOUDA (NZ)**

**WHITESTONE WINDSOR BLUE (NZ)**

<b>ONE CHEESE</b>	<b>14.50</b>
<b>TWO CHEESES</b>	<b>27.00</b>
<b>THREE CHEESES</b>	<b>38.00</b>
<b>FOUR CHEESES</b>	<b>49.00</b>

## AFTERS

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

<b>DESSERT WINE 75ml</b>	
craft farm gewurztraminer 2016	14.00
les lions suduirant 2014	12.00
<b>SINGLE MALT 50ml</b>	
balvenie doublewood 12y	21.00
glenfiddich 18y	26.50
<b>SINGLE MALT 100ml</b>	
thomson two tone	36.50
thomson manuka	36.50
<b>COGNAC 50ml</b>	
delord armagnac 1995	22.00
hennessy cognac VS	16.50
<b>PORT</b>	
trinity hill gimblett gravels touriga NV   75ml	14.50
churchill's reserve port   200ml	42.50
<b>SHERRY 75ml</b>	
lustau pedro xeminez	14.50



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