

ORBIT

360° DINING

Fresh Baked Kumara Bread

Wairarapa Olive Oil | Balsamic Vinegar | Dip

ENTRÉE

Bombay Hills Cauliflower Soup V N

Almond Milk | Saffron Oil

Salt & Pepper NZ Arrow Squid GF

Pickled Cucumber | Sriracha Mayo | Lime

Porirua Pork Belly GF

Parsnip Cream | Grilled Onions | Fried Kale | Pork Floss | Cider Jus

MAINS

Rangitikei Free Range Chicken Breast GF N

Sautéed Spinach | Sweetcorn & Red Pepper Salsa | Broccolini | Jus

Akaroa Salmon GF

Piccolo Potatoes | Black Olive Soil | Cherry Tomatoes | Green Beans | Salsa Verde

Spinach Gnocchi V N

Pan Fried Park Vale Oyster Mushrooms | Spring Vegetables | Parmesan | Truffle Oil

SIDES FOR THE TABLE

DESSERTS

Peanut Butter Pebble N

Black Currant Cream | Crunchy Nutella | Meringue

Spiced Apple & Date Pudding

Apple Compote | Vanilla Bean Ice Cream | Oat Crumble

Keke Tiakarete (70% Dark Chocolate) GF DF V

Layered Chocolate Cake | Raspberry Jelly | Paleo Raspberry Sorbet

Tea & Filter Coffee

If you have any particular dietary requirements, please advise your waiter prior to ordering
Orbit cannot guarantee that any menu item is free of allergens.