

RESTAURAN

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Restaurant Piko Piko has committed to creating a menu with a conscience.

All the ingredients have been carefully selected from a variety of organic, free range, fair trade and local suppliers, complimented with a scattering of quality artisan items.

Our fresh produce is of the highest quality, sourced from farmers and growers that care about their products, from the paddock to the plate, as much as we do, and we would like to take this opportunity to thank them for their support;

Akaroa Salmon
City Seafood Market
Fresh Connection-Produce Specialists
Green Gold Gardens
Gruff Junction Cheese
Havoc Pork
Hereford Prime
Kipps Patch
Sweetbriar Merino Lamb
Southern Fungi

Our front of house and kitchen teams are very proud to showcase their skills to present this experience for your enjoyment.

Please do not hesitate to ask our team if you have any special dietary needs, we can accommodate most requests. Key - (V) Vegetarian (VG) Vegan
All prices include GST. 15% surcharge on public holidays.

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START

Millennium Breads \$9

Today's house made bread, served with North Canterbury olive oil and a dukkah made with locally grown hazelnuts

Flaxseed Bread \$9

Toasted flaxseed bread, served with an organic garlic and cheese fondue (V)

Warmed Olives \$9

A mixture of both local and Italian olives, marinated in a kawakawa and chilli oil (VG)

ENTREE

Corn and Chicken Soup \$15

Grilled free range chicken marinated with lemon & oregano, sweet corn, paprika oil, served with house baked spring onion and cheddar bread

Hereford Beef Short Rib \$17

Twice cooked beef short rib, fried shallots and smoked cucumber salad, served with a Mandarin style pancake and a plum hoi sin glaze

Garlic and Mushroom Wontons \$17

Pot sticker wontons filled with locally farmed mushrooms, Ivan's baby bok choy, roasted organic garlic, oyster mushrooms with a caramelised soy dressing (V)

Goats Cheese and Tomatoes on Toast \$15

Whipped Gruff Junction goats cheese from Ellesmere, oven dried tomatoes, toasted olive bread, wild rocket, North Canterbury olive oil and aged balsamic (V)

Char Grilled Asparagus \$15

Locally grown asparagus char grilled, with a toasted almond and mascarpone polenta, poached free range egg and basil hollandaise (V)

Green Lipped Mussel Pasta \$15

Fresh Marlborough mussels, with garlic toasted bread crumbs, pasta, smoked tomato sauce, locally grown parsley and lemon

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SALADS

Chicken Salad \$19

Smoked free range chicken with all locally grown or sourced accompaniments of roasted capsicum, sheep's feta, grilled pear, smoked almonds, baby greens, and dressed with a honeyed sherry vinaigrette

Caesar Salad \$17

A classic salad, using locally grown cos lettuce, proscuttio, poached free range egg, good Italian parmesan, and house made croutons and caesar dressing

Vegetable Salad \$17

Wild rocket and baby spinach, with roasted locally grown capsicums and courgettes, Westland eggplant, pine-nuts and dressed with North Canterbury olive oil and aged balsamic (VG)

MAINS

Hereford Beef \$37

Char grilled beef ribeye on the bone with a béarnaise sauce and mustard served with hand cut fries and locally grown brocolini

Frittata \$33

This frittata is freshly created when ordered, using 3 free range eggs, new season potatoes, peas, asparagus and cream friache, served with a salad of locally grown watercress, roasted tomatoes, good Italian parmesan and truffle oil (V)

Free Range Chicken \$35

Roasted free range chicken supreme and thyme stuffing, served with a truffle oil and chive potato mash, braised peas and locally grown cos lettuce

Fish \$35

Simply today's fish, served with new season potatoes, steamed locally grown seasonal vegetables and a buerre blanc sauce

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Free Range Pork \$35

Free range pork chop from Havoc Farm in Waimate served with an apple & mustard coleslaw, roasted baby carrots, buttery potato mash and watercress pesto

Merino Lamb \$37

Otago high country Merino lamb rump with a parsley, courgette and cherry tomato cous cous, green beans and a date and capsicum relish

Ricotta \$33

Lemon baked ricotta with roasted Westland aubergine and a salad of spinach, almonds and wild rocket with a current and lentil vinaigrette (V)

Akaroa Salmon \$35

Salmon fillet from over the hill at Akaroa served with hand cut fries, a shaved fennel and grape fruit salad, green beans and lemon kelp aioli

SIDES

New seasons potatoes with lots of butter and mint (V)

Mashed agria potatoes with fresh chives and olive oil (VG)

Hand cut fries with aioli (V)

Steamed broccoli with roasted almonds and buerre blanc (V)

Green beans stir fried with sesame seeds and fresh ginger (VG)

Mixed baby greens, cherry tomatoes and our house made French dressing (VG)

\$8 each

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DESSERT

Hazelnut Tart \$14

Warmed North Canterbury hazelnut and strawberry jam tart served with Canterbury strawberries, and vanilla bean ice cream (V)

Coffee and Doughnuts \$14

Chocolate doughnuts served with a coffee ice cream made with fair trade beans, brown sugar jelly and milk froth (V)

Panna Cotta \$14

White Chocolate panna cotta, kiwifruit sorbet, roasted pineapple and a curd of organic West Coast passion fruit (V)

Cheese Cake \$14

Vanilla Mascarpone mousse, rhubarb sorbet, ginger roasted rhubarb and gingerbread crumbs (V)

Fruit Salad \$14

Watermelon, fresh organic dates, manuka honey yoghurt, pine nut caramel and vanilla candy floss (VG)

Hokey Pokey Ice Cream \$11

Vanilla bean ice cream and chocolate sauce, with home made hokey pokey pieces and Piko Piko biscuit (V)

Lemon Z \$10

New Zealand made lemon liqueur, white chocolate and saffron truffle (V)

Petit Fours \$12

Six sweet bites from the pastry kitchen (V)

CHEESE

Blue \$12

60gms of Whitestone Windsor Blue from Oamaru with Ettrick honey comb and oat crackers (V)

Cheddar \$12

60gms of 3 year old Kapiti Tuteremoana Aged Cheddar with a house made tomato chutney (Sam's Grandma's recipe) and water crackers (V)