

GLUTEN FREE MENU

Please note dishes on this menu are gluten free by ingredient, there are gluten products present in our kitchen, we do our best to limit cross contamination.

SNACKS

Gluten free bread (V)
whipped butter \$6 / Matakana olive oil & balsamic \$7
Prawn & chive arancini \$6 each

ENTREE

Torn buffalo mozzarella, torched fig, balsamic (V) \$28
Tuna crudo, strawberry tea consommé, kimchi cucumber, coconut \$25
Crayfish salad, buttermilk, walnut, horseradish \$41
Charcuterie plate - pork & duck terrine, chicken liver parfait, prosciutto, cranberry chutney, cornichon, mustard, toast \$35.5

MAIN

Battered fish & shoestring fries, fennel salad, gribiche \$31
Penne, scallop, tomato, dill, speck crumb \$39.5
Confit Mt Cook salmon, cucumber gazpacho, radish, nduja oil \$40
Roasted pork loin, sweetcorn succotash, chermoula, labneh \$38

ROTHKO GRILL

All items served with our Sculptureum jus, shoestring fries, charred broccolini and salsa verde
Hawkes Bay lamb rump \$45
Handpicked skirt steak 250gm \$37
Pure Angus scotch fillet 250gm \$50

SIDES

Matakana salad leaves, preserved lemon dressing (V) \$14
Heirloom tomato, basil, balsamic, togarashi (V) \$15
Shoestring fries, garlic aioli (V) \$9.5

Our dishes may contain allergens that are not noted on the menu, please advise your waiter of any allergies or dietary requirements.

Please note we charge a 2.5% surcharge for all credit and paywave transactions.

ROTHKO