



## “Towards Creativity”

At ‘The Square’ cooking is seen as a challenge – to try new products, to keep food interesting and taking the pleasure in creating it with passion.

We believe good food promotes well being; hence we are dedicated to sourcing the best of New Zealand ingredients.

Our herbs like horopito are grown locally at the sustainable Kaituna farms set in the temperate rainforest on the edge of Kahurangi National Park; seasoning like the Karengo, chilli kelps and lime kelps are hand harvested from Wairarapa reflecting New Zealand’s clean, green reputation around the world.

Our grass fed angus beef is farmed all over Northland, best known for its natural marbling, good flavour and juiciness.

Beef cheeks and lamb are sourced from organic free-range farms in Otago where animals are grass fed with no cages, no pens, only open pasture.

Our Ora king salmon comes from all year harvesting in the Marlborough Sounds, fed with vegetable protein for a more sustainably raised fish and has the highest natural oil content of all salmon – a naturally rich source of healthy marine long chain Omega-3s.

Most of our vegetable produce comes from the rich soils of Pukekohe in the North Island, reducing carbon footprints.

We welcome you to treat yourself to an unprecedented culinary experience that comes with true New Zealand service.

Bon Appétit

Executive Chef – Ajay Zalte

Restaurant & Bar Manager – Rahul Pereira

V — suitable for vegetarian

GF — gluten free

HC — healthy choice

O — organic

## Check-in - starters

Horopito, herb breads, bay of plenty avocado oil, saffron aioli dip	12.0 v
Butternut squash soup, crispy fried shallots, fresh herbs, rustic bread, butter	14.0 v
Chef's soup of the day, rustic bread, butter	14.0

## Boarding - entrée

Caesar salad, light anchovy dressing, grilled speck, parmesan, garlic croutons, poached egg	18.0
<i>with smoked chicken</i>	23.0
<i>with salmon</i>	23.0
Rillettes of sous-vide ora king salmon, marinated baby cucumber, horseradish, saffron brioche	<i>entrée</i> 22.0 <i>mains</i> 32.0
Grilled asparagus duo, truffle dust, shaved pamaro, red pepper piperade, bearnaise	<i>entrée</i> 18.0 <i>mains</i> 28.0 v HC
Thai chicken salad, young lettuce, julienne vegetables, bean sprouts, galangal, ginger	<i>entrée</i> 22.0 <i>mains</i> 29.0 HC
Scallops, lemon kelp marinade, asparagus, puha, sauce saffron vierge	<i>entrée</i> 22.0 <i>mains</i> 32.0 GF HC
Grilled haloumi, apple slaw, green tomato, jalapeno chutney	<i>entrée</i> 18.0 <i>mains</i> 24.0 v GF
Mussels, green curry, basil, coriander, lemongrass, steamed jasmine rice	<i>entrée</i> 22.0 <i>mains</i> 29.0 GF

## Take-off - main

Ora king salmon fillet, prawn, herb, dry tamarillo ravioli, marlborough saffron, cauliflower puree, tomato, basil, coriander seed dressing	32.0 GF HC
Sous-vide lamb neck casserole, light spices, pistachio, raisins, garlic mash, baby vegetables	38.0
Spicy wild goat curry, mini chickpea dumplings, raita, grilled paratha, steamed rice, poppadum	34.0
Tri flavour fettuccine, mushrooms, red peppers, vegetables, basil pesto, shaved pamaro	24.0 v HC
<i>with salmon</i>	29.0 HC
Organic braised beef cheeks, sautéed greens, potato cake, roast vine tomato	32.0 GF O
Fresh mushroom pot au feu, asparagus, potato mash, raisin caper dressing, micro herbs	24.0 v

## Take-off - *classics*

Angus pure eye fillet, horopito rub, urenika boulangerie potatoes, grilled asparagus, confit red peppers, kopiko bay merlot jus	38.0 GF
Novotel angus pure beef burger, ranch slaw, sliced tomato, fried egg, cheese, beetroot, bacon, onion ciabatta, barbecue sauce, tomato relish	28.0
Fresh market fish, crisp tempura batter, lemon, tartare sauce, fries, green salad	28.0
Authentic butter chicken, mini chickpea dumplings raita, grilled paratha, steamed rice, poppadum	32.0
Grilled breast of corn-fed chicken, potato rosti, sautéed asparagus, sauce béarnaise	32.0 GF

## Aisle Option - *sides*

Sea salted fries, tomato relish	6.0
Sautéed or steamed seasonal vegetables	6.0
Baby lettuce salad, tomatoes, cucumber, lemon olive oil	6.0
Potato wedges, tomato relish, sour cream	9.0

## Landing - *dessert*

Banana sundae, fruit macaroon, red berry coulis, pistachio crumbs, banana berry ice cream, chocolate anglaise, chantilly cream	14.0
Novotel summer surprise, yen ben lemon gelato, raspberry centre, crisp blood orange sorbet pyramid, candied zest, mango berry coulis	14.0 GF
Rhubarb berry trifle, turkish delight water jelly, diplomat cream, torched Italian meringue	14.0 GF
Warm chocolate cake, vanilla ice cream bon bons, chocolate sauce, berry compote	14.0
New Zealand cheese selection, crisp saffron brioche, organic honey comb:	
<i>Mainland special reserve blue vein</i>	19.0
<i>Special reserve double cream brie</i>	20.0
<i>Organic cheddar</i>	20.0
<i>Selection of cheese</i>	24.0
Fresh fruit salad with your choice of ice cream or sorbet:	
<i>Ice cream: green tea, banana berry, vanilla, chocolate</i>	12.5 GF
<i>Sorbet: mixed berry, lemon lime bits, tropical</i>	12.5 GF