

## APPETISERS \$3.5

**Sonoma Sourdough Bread**  
butter, olive oil & balsamic

**Sicilian or Kalamata Olives**

## ENTRÉE

**Soup of the Day \$16**  
ask your waiter for today's selection  
& wine recommendation

**Tomato Caprese Salad \$22**  
burrata, heirloom tomatoes, fig, dried olives & basil

**Caesar Salad \$18**  
hens egg, anchovies & parmigiano reggiano  
chicken caesar \$19.5c tiger prawn caesar \$22.5

**Seared Scallops\* \$24**  
fennel, apple puree & avruga caviar

**Beets & Avocado Salad \$26**  
avaocado, grapefruit & beetroot



**Beef tartare \$25**  
hazelnut, horseradish cream & truffle honey dressing

**Market Oysters\* each \$5**  
lemon, apple cider & escallots

**Pressed Crisp Spatchcock \$24**  
spelt, cultivated mushroom & orange

## MAIN

**Weekly Special**  
ask your waiter for today's selection  
& wine recommendation

**Pork Cheeks \$32**  
milanese style saffron risotto

**Spinach Pappardelle \$29 V**  
grape tomato, green beans & toasted almonds



**NZ King Salmon \$38**  
white polenta, sautéed lentils & tomato

**John Dory \$44**  
prawns, mussels, fregola, jamon & brad beans

**Game Farm Chicken Breast\* \$37**  
braised endive & butternut pumpkin



**Chargrilled Veal Cutlet\* \$47**  
brussel sprouts, pancetta, eggplant & procini sauce



*Indicates SuperFoodRX inspired Item*

*\* Indicates Gluten Free Item / V indicates Vegetarian  
Please inform your waiter of any special dietary requirements  
Group dining menu required for groups of ten people or more.  
Ask your waiter for more information  
Starwood Privilege, one card or voucher accepted per table per party  
Starwood Preferred Guest, 15% off for up to eight people only*

  
**MOSAIC**  
RESTAURANT

## SIDE DISHES | \$10

### Coleslaw\*

white raisin, fennel & surmac

### Grilled Carrots\*

sesame seeds, quinoa, labneh

### Triple Cooked Potato\*

### Garden Salad

dill & white balsamic

### Broccolini\*



seeded mustard & jamon crumbs

### Creamed Potato Puree\*

## DESSERT

### Chocolate Mousse \$18

raspberry jelly, cocoa crumble & raspberry sorbet

### Chocolate Fondant \$18

orange, nougat & vanilla ice cream

### Vanilla Crème Brulee \$15

caramel & seasonal berries

### Brie de Nangis \$18

stone baked black lavosh, walnut bread & honeycomb

### Mango Dome \$16

blood peach granita & mango jelly

### Superfruit RX plate \$18



seasonal fruit & berries

## TO FINISH

### Italian Affogato \$18

espresso, vanilla ice cream & amaretto

### Affogato \$12

espresso & vanilla ice cream



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