

SMALL BITES

MENU

SHIRO MISO CHICKEN TIKKA 18

Miso and garlic marinated Kashmiri chilli chicken with white sesame and lemon chutney

GF/DF/NF

SIRLOIN PEPPER ROAST 24

Hing and curry leaf flavoured black pepper roast sirloin, onion & pepper marmalade

GF/DF/NF

SPRING BELLY BITES 18

Pork belly, fennel, curry leaves, salad

NF/DF

CRISP LEMON CALAMARI 18

Lemon polenta crumbed calamari with fried curry leaves, tossed salad

NF

POPPING SHRIMPS 20

Yuzu emulsion, lemon, tossed salad

NF

KEEMA PAO GRATIN 20

Masala beef mince, cheddar cheese, served with grilled milk buns

NF

GF - Gluten-free **NF** - Nut-free **DF** - Dairy Free **VE** - Vegan
V - Vegetarian **CDF** - Can be dairy-free **CNF** - Can be nut-free

SALADS

SPRING MUNG BEAN AND GREEN ONION SALAD 12

THAI BEEF SALAD 18
Sirloin, mesclun, red onion, cucumber, mung bean, crispy noodle, Thai sesame dressing

CAULI KARAAGE SALAD 16
Soya and garlic marinated cauliflower with chilli, togarashi, sprout
DF/NF

FROM OUR GRILL

(All grills come served with pan jus)

BEEF TENDERLOIN 250 GRAMS 45

LAMB RUMP 35

CHAR SIU SALMON 35
Served with smoked tomato relish

TOGARASHI MISO CAULIFLOWER STEAK 22

T-BONE STEAK 400 GRAMS 55

SPRING KITCHEN

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LARGE BITES

CHICKEN LAKSA ROAST 30

Roasted chicken thigh, coconut laksa sauce with mung bean and onion salad

GF/CDF/NF

CHETTINAD OX CHEEK 32

Pepper, curry leaves, coconut sauce, mixed salad

NF/CGF

SPRING BAO BURGER

With buldak aioli, kimchi, slaw and mala spice fries

Crispy pork belly *NF/CDF* 22

or

Halloumi karaage *NF/V* 18

TOMATO SOY SWEDE 20

Ricotta onion chaat, Chinese wine and tomato jus

GF/NF/V

HONEY LEMON GRILLED EGGPLANT 22

Spiced fennel yoghurt sauce, black cardamom, dried mint

GF/NF/V

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SIDES

TOGARASHI CARROTS, FETA AND
WALNUTS 12

V/NF/GF/CDF

BROCCOLINI W/ PEANUT THECHA 12

CDF/GF/V/CNF

MALA SPICED FRIES 10

DF/NF

HING AND MUSTARD POTATO,
CAULIFLOWER GRATIN 12

V/GF/NF

MISO NAPA CABBAGE, TOGARASHI
DUST 10

V/GF/NF

SWEET AND SOUR CAVALO NERO 12

V/NF/GF

STEAMED JASMINE RICE 5

NF/DF/GF/VE

SPRING KITCHEN

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DESSERTS

CARROT HALWA SWEET CREPE, SAFFRON RABDI 16

Sweet crepe, carrot pudding, roasted nuts topped with reduced saffron milk

V/CNF

SAGO PUDDING 16

Chickpea barfi, coconut, candied croutons, toasted seeds

V/GF/DF/NF

DOUBLETREE SUNDAE 16

A trio of Kapiti ice creams, and salted caramel, served with a warm doubletree cookie

CNF/CGF

CHEESEBOARD 24

Kapiti Camembert kahikatea (125gms), grapes, marinated olives, fruit chutney, crackers

Kikorangi creamy blue (125gms) grapes, marinated olives, fruit chutney, crackers

Kapiti Gruyere Kowhai (200gms) grapes, marinated olives, fruit chutney, crackers

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