

O L D  
E L E P H A N T  
H O U S E

## TE PŌ HONO TWO COURSE DINNER

### MAIN COURSE

Handmade kumara gnocchi,  
market cockles, olive oil poached  
kahawai, spiced pumpkin,  
courgette ribbons, crispy sage

or

#### Vegan option:

Handmade kumara gnocchi,  
sautéed enoki and shiitake  
mushrooms, spiced pumpkin,  
courgette ribbons, crispy sage  
(G, VG)

### DESSERT

Hazelnut sponge filled with  
pear ricotta, popcorn flavoured  
custard, raspberry and chocolate  
crumb, topped with caramel  
popcorn

or

#### Vegan option:

Pandan coconut pudding, coconut  
sorbet, coconut mousse  
and raspberry and chocolate  
crumb (G, VG)

## KID'S MEAL

### MAIN COURSE

Beef slider, rustic fries

### DESSERT

Your choice of Kāpiti ice cream  
on a stick

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

We are pleased to offer a dedicated menu to accommodate vegan and made-without-gluten dietary requirements. Please note that this must be pre-booked in advance and no additional modifications can be made to the menu. Please note that this menu excludes beverages. Beverages are additional and can be purchased on the day. For a full list of our beverages, please see the drinks menu.

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues. Normal T&Cs apply – please check the website.