The Views

Smalls

House made bread and black garlic whipped butter (GF available)	$9
Mushroom pate, pickled shallots, walnuts, rice loaf (GF) (V)	$18
Salt roasted beetroot, fresh local mozzarella, strawberry, mint, honey, balsamic pearls (GF)	$22
Smoked carrot, chives and cream cheese wontons, tangy soy glaze, sprouts (Vegan available)	$22
Middle Eastern sharing platter – beetroot hummus, kibbeh nayeh, yoghurt labneh, olives, stuffed vine leaves, flat bread (Vegan available)	$31
Queso fundido – grilled mozzarella, jalapeno and tomato chutney, pickled chillies, coriander, corn chips, tortillas (GF available)	$20
Gnocchi alla Romana - semolina gnocchi, sage butter, parmesan	$19
Mandarin and mushroom tostada, avocado, coriander cream, crispy corn tortilla (GF) (V)	$18
Roasted potatoes with thyme salt, confit garlic aioli (GF) (V)	$14
Garlic, seaweed and spirulina house made mini baguette (V)	$13

Hot Stone Pizzas

Margarita – tomato base, locally made mozzarella, tomato, herb oil (Vegan option available with homemade tofu mozzarella)	$26
Kimchi – tomato base, kimchi, red onion and locally made mozzarella (Vegan option available with homemade tofu mozzarella)	$29
Blue cheese – Cream base, blue cheese, pear, walnuts and fig	$31

Gluten-free pizza base available - $4.5

The Views

Mains

Feijoada - kumara, smoked tempeh and black bean stew, garlic infused brown rice, smoked caciocavallo cheese, confit spring onion garden greens (GF) (V available)	$32
Mushroom arancini, smoky tomato sauce, fennel, and citrus salad, parmesan, almonds (GF available)	$33
Fettuccine, whipped local goat cheese, house made seitan ham, Marlborough pine nuts, confit tomato, rocket, fig leaf oil	$34
Chickpea dosa, corn fritters, Harissa Romesco sauce, tofu, coconut and nasturtium whip, pickles, dukkha, fresh salad (GF) (V)	$32

Desserts

Lemon and lemonade posset, meringue, vanilla and coconut ice cream (GF) (V)	$18
Tiramisu semifreddo, strawberry, almond sponge (GF)	$17
Chocolate mousse, hazelnut and orange custard, kawakawa, rhubarb, hazelnut crumb (GF) (V)	$19

House made/local sorbets and ice creams – inquire for flavours (GF) (Vegan available)

1 scoop $6
3 scoops $16

V: Vegan GF: Gluten free

Our kitchen contains dairy, gluten, nuts and other allergens, so while we have controls in place to minimise risks, cross contamination is a possibility. Please notify us of any allergies

The Views

Some definitions

Kibbeh nayeh: Kibbeh Nayyeh stands for “raw Kibbeh", with Kibbeh being patties made from ground meat, normally lamb, bulgur (cracked wheat), herbs and spices. Here at Kimi Ora we use soy protein instead of mince

Labneh: also spelled labnah, labne, or lebne, is a versatile Middle Eastern strained yogurt with a spreadable texture similar to cream cheese

Spirulina: seaweed powder, rich source of many vitamins and minerals

Kimchi: a traditional Korean side dish (banchan) consisting of salted, spicy and fermented vegetables

Tempeh: a plant based protein made from fermented soybeans, which give a light nutty flavour and firm texture. It is traditionally from Indonesia

Cacciocavalo: caciocavallo, means "cheese on horseback" in italian, it gets its name from the manner in which the cheese is tied together with a rope and dangled over a wooden board to drain and age. With continued ageing, the cheese picks up intense, earthy undertones and fruity aromas. Along the way, it turns from a milky white colour to a darker yellow and develops more profound tasting notes. We order our cheese with ViaVio, an Italian cheese producer from Nelson

Seitan: a neutral flavoured, protein rich, wheat base meat substitute

Dosa: savoury crepe in South Indian cuisine, very popular street food. It is traditionally made with rice and gram flour

Harissa Romesco: Harissa is a North African red chili paste or sauce made of a few simple ingredients including chiles, garlic, olive oil, citrus and a few warm spices which here at Kimi Ora we mixed with a Romesco style sauce, which is a Italian sauce made of roasted tomato, capsicum and toasted nuts

Semifreddo: an Italian dessert known for its light, airy texture, similar to frozen mousse or ice cream. The name “semifreddo” translates to “half-frozen” in Italian

Kawakawa: An herbaceous shrub native to New Zealand. One of the most important healing herbs used by Maori and still widely used today. An aromatic plant with a peppery taste