

INDIGO ROOM

Food Menu



BAR SNACKS:

Marinated olives VG,GF
14

Wonton fries & sesame
whipped tofu VG \$10

Cheese, fruit preserve,
crackers V \$21

Cheese onion smash
burger \$20 add bacon \$6

Fancy fries \$12

Truffle oil, pecorino &
kiwi onion ranch
Sea salt, rosemary & aioli
Paprika & curry dip

Fried chicken, spicy
mayo & quick pickles GF
\$25

FOR ONE - FOR ALL:

Confit carrot, cashew
cream, pickled fennel VG
\$20

Charred broccolini,
ricotta, crispy chilli oil V
\$20

Twice cooked potatoes
with sour cream, english
cheddar & chives with
crispy potato skin V \$18
add bacon \$6

Tomato, tonnato &
capers \$20

Venison tataki, ponzu &
spring onion GF \$32

Braised cabbage &
bolognese sauce GF \$24

Sesame spring onion
noodles VG serves 2 \$26

Sunshine chicken, carrot
coulis & pea puree GF
serves 2 \$38

ROUND IT OFF:

Fried bread & butter
pudding, vanilla ice cream
& poached pear \$18

Affogato with biscoff \$12
add liqueur \$9

Selection of loose leaf tea
\$5/\$7

Espresso Coffee \$5/\$6

Website: www.aika.nz/indigo-room

Call us: 0800245226

GF: gluten free V: vegetarian VG: vegan

While we take great care in accommodating dietary allergies, please be aware that absolute separation of ingredients cannot always be assured.

INDIGO ROOM

BY THE GLASS



BEER & CIDER:

Craft Brews on Tap P.O.A
Craft Brew in cans

Mischevious Kea IPA \$13

Sled Dog Hazy \$13

B.effect Lager \$12

Ruaille Buaille Irish
Stout \$14

Low or 0% beer \$11

GLASS POUR:

Quartz Reef NV \$16

House Champagne \$25

O'Naturel Riesling \$14

Bilancia Chardonnay \$16

O' Naturel Pinot Noir \$16

Mouton Cadet Graves \$16

Chilled Red M&M \$15

Handpicked wine P.O.A

NON ALCOHOLIC:

Soft drinks \$5

Cold pressed juice \$7
(apple or orange)

Vanilla ice cream float \$7

Antipodes still or
sparkling 1L \$14

Juniper & tonic \$11

Follow us on Instagram @indigoroom.nz

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No split bills for groups over 4

20% surcharge on public holidays