

Welcome to Agenda

Owners' note

Try our inspired New Zealand menu, enjoy our relaxed and comfortable surroundings and experience our excellent service.

New Zealand's cuisine draws inspiration from Europe, Asia and Polynesia. This unique blend of influences combined with New Zealand's fresh produce, meats and seafood, creates an outstanding range of flavours. Why not choose a world class New Zealand sauvignon blanc or chardonnay, or a refreshing New Zealand lager as the perfect complement to any New Zealand dish.

Savour the flavours and ambience of an Agenda experience; contemporary New Zealand cuisine at its finest.

Owners' recommendation

Firstly we would like to thank you for choosing Agenda.

Hopefully one of us will get the opportunity to speak with you this evening and ensure you are enjoying your Agenda dining experience. As restaurateurs we are often asked what we recommend from our menu. After much discussion and a bit of sibling rivalry we managed to agree on our favourites. Simon, our Senior Manager, has matched each course with one of our many delicious beverages.

Entrée

Fried Camembert | Panko crumbed camembert wedges, fried, served with plum sauce.
Wine/beer match: *The Ned Sauvignon Blanc OR Crafty Beggars Wheat Beer.*

Main

Glazed Confit Duck | Confit duck in a ginger & orange glaze stacked on kumara purée & asian greens.
Wine/beer match: *Fallen Angel Riesling OR Beck's Lager.*

Dessert

House made cheesecake | House made double chocolate, white & milk chocolate, cheesecake served with vanilla ice-cream.
Port/Scotch: *Vilagrad Vintage Port OR Glenfiddich 15year Single Malt.*

Kind Regards

Logan Hughes and Heidi Jordan
Owner/Operator/Siblings

breads

Bread Selection (v)	12.5
A selection of toasted breads with dips.	
Garlic Ciabatta (v)	9
Lightly toasted ciabatta with garlic & thyme butter.	
Olive Loaf (v)	half 7 / whole 11
Olive loaf served with dukkah, olive oil & balsamic reduction.	

entrées

Fried Camembert (v)	15.5
Panko crumbed camembert wedges, fried, served with plum sauce.	
Scallops (gf)	17
Seared scallops served on cider braised pork.	
Stuffed Mushrooms (v)	15
Button mushrooms stuffed with cream cheese, onion, parmesan cheese & garlic, served with garlic aioli dipping sauce.	
Salt & Pepper Calamari	15.5
Fresh calamari encrusted with salt & pepper served on micro salad.	
Venison (gf)	17.5
Seared venison, served rare, with Belgium chocolate & chilli flakes.	
Tiger Prawns (gf)	14.5
Seasoned & grilled tiger prawns served with chilli, lime & coriander sauce.	
Antipasto	17
A selection of chorizo, pastrami, cheese stuffed red pepper, green & black olives, sun-dried tomatoes, pickle & garlic flat breads.	

salads

Chicken Caesar Salad (v-opt) (gf-opt)	24
Grilled chicken combined with cos lettuce, parmesan, croutons, bacon, caesar dressing & a poached egg.	
Lamb Salad (gf)	26
Garlic & rosemary marinated New Zealand lamb with tzatziki, baby spinach, sun-dried tomatoes, capsicum, olives, spanish onion & salad greens.	
Spicy Beef Salad	23
Spicy marinated beef combined with coriander, cashew nuts, spring onion, capsicum & salad greens.	
Smoked Salmon Salad	21
Chunky smoked salmon, salad greens, fried capers, cheese stuffed red peppers & spanish onion, drizzled with lemon vinaigrette.	

mains

Fish Of The Day	POA
Oven baked market fish served with prawn ravioli, butternut & sweet potato cake & lemon hollandaise.	
Chicken Mediterranean (gf)	29
Corn fed chicken breast, filled with cashew, sun-dried tomato, chive and cream cheese. Served with potato dauphinoise, thyme jus & bacon wrapped asparagus.	
Glazed Confit Duck (gf)	33
Confit duck in a ginger & orange glaze stacked on kumara purée & asian greens.	
Duo Ravioli (v-opt)	28
House-made chicken & bacon ravioli plus ricotta & citrus ravioli combined in a cream & white wine sauce.	
Mushroom Pithivier (v)	28
A selection of field mushrooms baked with blue vein cheese, encased in pastry, served with vine tomato & salsa verde.	
Mussels (gf-opt)	28
1kg of mussels, steamed in shell, served in bacon, garlic & white wine sauce with toasted ciabatta.	
Pork Loin	31
Pork tenderloin wrapped in pancetta, served with asparagus, apple & potato gratin, topped with port jus.	
Fillet Mignon	36
NZ Hereford eye fillet wrapped in streaky bacon, set on an herb potato rosti, topped with a pan fried Portobello mushroom & house-made traditional béarnaise sauce.	
Scotch & Sea (gf)	36
280g Hereford beef scotch topped with tiger prawns, scallop & calamari. Served on potato dauphinoise with house-made cocktail sauce.	
NZ Lamb Two Ways (gf)	34
Succulent rosemary & garlic lamb rump on fondant potato paired with manuka smoke infused lamb rump on kumara purée. Topped with beans & bacon crisps & dressed with raspberry jus.	

sides

Green Salad (v) (gf)	5
Seasonal salad greens served with balsamic dressing.	
Cos Salad (v) (gf)	6
Cos lettuce, croutons & caesar dressing	
Kumara Fries	6.5
Kumara fries served with garlic aioli.	
Onion Rings	5.5
Crumbed onion rings fried to golden brown, served with plum sauce.	
Seasonal Vegetables (v) (gf)	6
A selection of seasonal vegetables with garlic butter.	
Steak Fries (gf)	6
Seasoned fries served with garlic aioli.	

desserts

Crème Brulée (v) (gf) House-made crème brulée infused with Jack Daniel's Tennessee Honey, with NZ Kapiti vanilla bean ice-cream.	12.5
Chocolate Plate (v) Rich chocolate mud cake, NZ chocolate ice-cream, house-made chocolate brownie & a chocolate truffle.	13.5
Kiwi Affogato (v) NZ Kapiti vanilla bean ice-cream served with Mt. Maunganui Fusion espresso & your choice of Bailey's, Amaretto, Johnnie Red or Frangelico.	12
Eton Mess (v) (gf) Vanilla and strawberry ice-cream, smashed meringue, whipped chantilly cream & berry compote.	11
Cheesecake & Ice Cream (v) House-made double chocolate, white & milk chocolate, cheesecake served with vanilla ice-cream.	12
Cheese Board (v) Creamy blue vein, Te Mata brie, Kapiti aged cheddar, fruit & crackers.	14.5

special coffee

Cafe Frangelico Espresso, Frangelico, whipped cream & chocolate.	10.5
Cafe Nero Espresso, vanilla Galliano, sugar & lime.	10.5
Colonial Coffee Espresso, Kahlua, brandy, whipped cream & cinnamon.	10.5
Irish Coffee Espresso, Jameson whiskey, sugar & whipped cream.	10.5
Nutty Irishman Espresso, Frangelico, Bailey's, whipped cream & chocolate.	10.5

whisky

double

Johnnie Walker Black	Scotch Whisky, 12 year blend	10
Johnnie Walker Double Black	Scotch Whisky, 12 year blend	12
Glenfiddich	Scotch Whisky, 15 year solera single malt	15
	Scotch Whisky, 18 year single malt	18
	Scotch Whisky, 21 year single malt	21
Lagavulin	Scotch Whisky, 16 year Islay single malt	17.5
Talisker	Scotch Whisky, 10 year Isle of Skye single malt	10.5
Dimple	Scotch Whisky, 15 year Blend	13.5

For the full range of whisky and cognac refer to our drinks menu

port & sweet wine

glass bottle

Vilagrad Port, Waikato	8.6	67
Croft Port Aged Tawny Port Portugal		120
Allan Scott Late Harvest Sauvignon, Marlborough		65
Lake Chalice Sweet Beak Late Harvest Riesling, Marlborough	11	45