



NARA

• AT •

PALLISER

EPICUREAN FOOD TRUCK

Welcome to Nara at Palliser where our focus is on fresh, local, seasonal ingredients... and a little bit of fried chicken!

All dishes are cooked to order, served on real plates with real cutlery to reduce our carbon footprint.

Please let us know if you have any dietary requirements and we will do our best to cater for you.

Please order with your waiter.

We hope you enjoy your lunch.

Lucy & Dan x

Sharing/Small Plates

Grilled Zany Zeus halloumi with fresh strawberries, thyme and balsamic reduction **\$17 GF**

Lucy's garlic hummus with Zata'ar and warm flatbread **\$12 DF Vegan**

Smoked salmon pate with dill and capers, served with fresh Martinborough Bakery baguette **\$19**

Buttermilk fried popcorn chicken with sweet and sticky soy and ginger sauce **\$17**

Bigger bites

Sliders
Nara buttermilk fried chicken brioche slider with slaw, toasted seeds, garlic aioli, and Dan's chilli sauce.
\$11 for one, \$20 for two

Roasted Wairarapa peaches with rocket, toasted hazelnuts, Drunken Nanny Martinborough fresh goats' cheese, fresh mint and Palliser Pinot Noir reduction
\$24 GF, can be DF

Slow braised Wairarapa pulled lamb on house-made hummus with sourdough croutons, roasted roma tomatoes, almonds and mint salmoriglio **\$28 GF, DF**

Beetroot, pea and avocado salad with green beans and watercress, sherry vinegar vinaigrette **\$22 GF DF Vegan**
- add Zany Zeus feta **\$3**

Roast vege salad with parsnip, butternut and carrot, served on Lucy's garlic hummus, with fresh herb dressing
\$24 GF DF Vegan

Sides

Fried parmesan and rosemary polenta chips with harissa aioli **\$14 GF**

Shoestring fries tossed with sumac and Aleppo chilli served with housemade tomato sauce or lemon mayo
\$9 GF

Both sauces add \$0.50c

Sweet Treat

Belgian waffle served with Wairarapa quince poached in cranberry and pomegranate juice, toasted hazelnut **\$18**

Spiced orange pannacotta with poached quince, Palliser Riesling jelly **\$18 DF GF Vegan**

Zata'ar: Spice mix with sumac, sesame, dried herbs and chilli

Salmoriglio: Sicilian dressing with olive oil, herbs, lemon and garlic

Sumac: Dried berry with tangy citrus character



@naramartinborough