

Baobab Small Plates

Warm lemon & thyme marinated olives.	\$6
Bread & dips for two with toasted cumin hummus, balsamic, extra virgin olive oil & roasted garlic.	\$14
Tomato bruschetta with classic feta, balsamic & herb oil.	\$8
Grilled Zany Zeus halloumi with tomato salsa on crostini.	\$10
Baked goat's cheese, toasted walnuts rolled in eggplant with capsicum puree.	\$9
Patatas bravas- paprika potatoes, sour cream & homemade spicy tomato sauce.	\$7
Baobab salad- hearty salad full of veggies, seeds, sprouts with house vinaigrette.	\$6



Garlic herb prawns, sautéed in white wine & lemon with sourdough.	\$9
Cumin & garlic beef koftas with minted yogurt.	\$10
Dukkah spiced calamari with roasted garlic aioli.	\$10
Harissa chicken on Mediterranean cous cous.	\$10
Spicy lamb cutlet's with tomato salsa & balsamic reduction.	\$13

Baobab Big Plates

Mushroom, zucchini, spinach risotto with shaved parmesan & preserved lemon.	\$20
Roasted eggplant, herbed polenta, goat's cheese & black olives & rocket.	\$20
Spicy chicken penne with sage tomato sauce, roast parsnip, eggplant & parmesan .	\$22
Fish of the day, please check specials board.	Market price
Prawn & smoked salmon tagliatelle with sautéed spinach, cashews, feta & pesto.	\$23
Seafood paella with prawns, calamari, fish & chorizo in tomato saffron broth.	\$25
Marjoram marinated rack of lamb, sweet potato gratin, grilled zucchini & red wine jus	\$28
Porterhouse fillet, crumbled blue cheese, thyme carrot & parsnips & roasted potatoes.	\$27
Fennel & coriander crusted pork belly with buttered spinach, roast garlic mash potato, apple chutney.	\$25

At Baobab we use fair-trade organic coffee from Coffee Supreme, Zany Zeus organic milk & cheese, free range eggs, chicken & pork and utilize seasonal produce in order to support our local New Zealand farmers.

Please notify Baobab staff if there are any allergies prior to ordering your food.

www.baobabcafe.co.nz