



LUNCH MENU

11:30am–2:30pm

Soup of the Day\$12
served with toasted artisan bread and butter

Straight Cut Fries\$9
with aioli and tomato sauce

Kumara Fries\$12
with aioli and tomato sauce

Rabas a la Romana\$16
Seasoned calamari rings served with fresh green salad, lemon wedge and balsamic glaze

Carne con fritas o ensalada\$20
Your choice of grilled beef or chicken served with sauces and fries or salad

Traditional South American Empanadas, served with salsa\$20
Beef, tomato and olives | Sweet corn, onion and cheese^(VG) | Roasted veggies^(VG)

Milanesa de pollo (chicken schnitzel, served with fries and salad)
Clasica (plain)\$28
Napolitana (topped with Italian sauce, ham, and cheese)\$34
A caballo (topped with two fried eggs)\$30

Sandwich de cerdo\$25
Grilled pork, lettuce, tomato and mustard on an artisan bread

Fetuccini a la Caruso^(VG available)\$20
Fetuccini pasta with Caruso sauce (cream, mushrooms and ham)

Bife de vacio al fuego\$28
250g fire grilled beef flank steak, served with fries, salad and chimichurri sauce

Medialuna con Jamon y queso\$15
Two ham & cheese filled croissants

Vegan choripan^(V)\$22
Vegan chorizo, lettuce, tomato on an artisan bread roll (vegan hotdog)

Hamburguesa Doble^(VG available)\$25
House made double beef burger (240g), artisan bun, lettuce, tomato, mozzarella, grilled onion, chives, mayo, served with fries and tomato sauce.

Not all ingredients are listed on our menus. If you have any allergies or special dietary needs, please bring them to the attention of our staff. (V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

DINNER MENU

5pm–9.30pm

START & SHARE

Firegrilled pizza topped with Italian mozzarella ^(V Available) \$20

Traditional South American empanadas, served with salsa \$20
Beef, tomato and olives | Sweet corn, onion and cheese ^(VG) | Roasted veggies ^(VG)

Provolone empanado ^(VG) \$22
Crumbed provolone cheese, served with salad and chimichurri sauce

Selection of tapas \$22
Mussels, prawns, green salad, rosti potato, Italian salsa on toast and caprese skewer

MAINS

Milanesa de pollo (300g crumbed chicken breast, served with fries and salad)
Clasica (plain) \$28
Napolitana (topped with Italian sauce, ham, and cheese) \$34
A caballo (topped with two fried eggs) \$30

Canelones Veganos ^(V) \$28
Vegetable Cannelloni (vegan) filled with spinach, tofu, smoked vegetables and walnut.
Served with roasted vegetables sauce topped with cheese and sesame seeds

Salmon al fuego ^(GF) \$35
Fire grilled salmon served with twice cooked potatoes, steamed broccolini,
smoked cauliflower puree and caper cream.

Ojo de bife ^(GF) \$35
Firegrilled 220g grass fed ribeye with fries, salad and chimichurri sauce

Ojo de bife con hueso ^(GF) \$44
Flamed 500g tomahawk steak served with green salad, mixed potato and pumpkin mash,
chimichurri and criolla salsa

Pollo al fuego ^(GF) \$28
Grilled hand quartered chicken, served with fries, salad and house mustard

Cerdo a la manteca ^(GF) \$32
Pork ribeye pan fried with herbed butter, served with twice cooked potatoes, green salad and
plum cider jus

Chuletas de cordero marinadas ^(GF) \$38
Marinated lamb loin chops, served mixed potato and pumpkin mash, asparagus and
port wine-berries jus

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KIDS MENU

(Under 16 y/o)

Creamy spaghetti with cheese ^(GF available)

\$15

Cheeseburger with fries or salad ^(GF available)

\$17

Kids fish and chips

\$15

Chicken drumstick with salad

\$17

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DESSERTS

Affogato with your choice of liqueur\$12

House-made panqueque (South American crêpe)\$16

Filled with milk caramel, walnuts and chocolate served with ice cream

Vegan ice cream with berries ^(v)\$12

Pastelitos de membrillo\$15

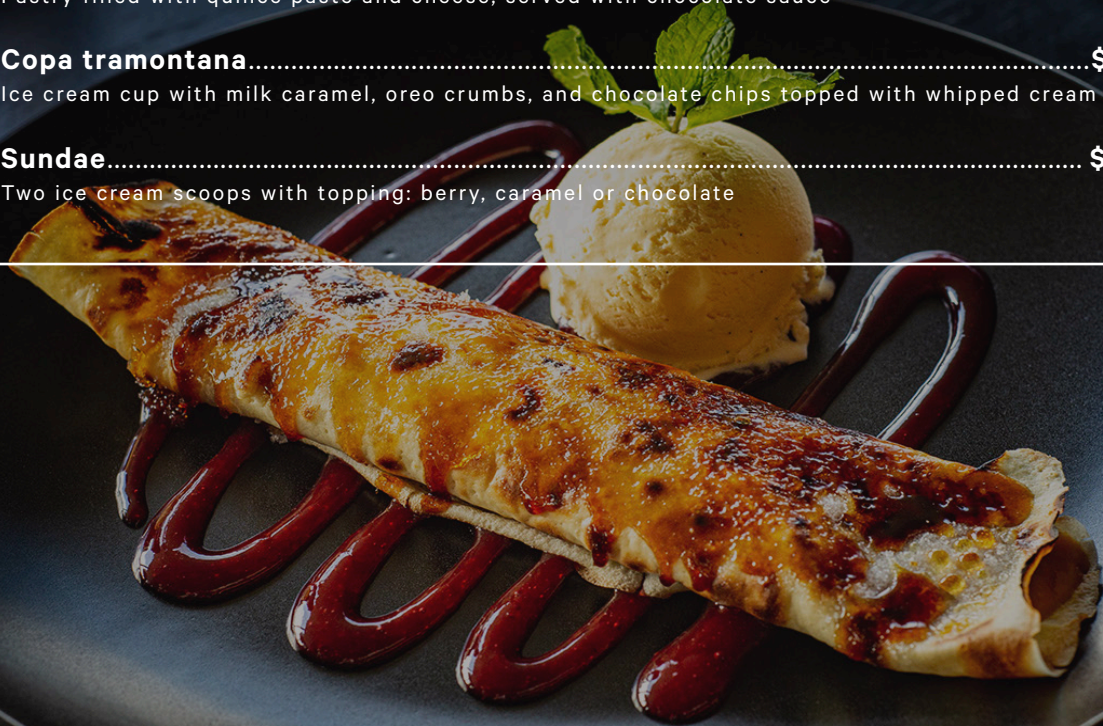
Pastry filled with quince paste and cheese, served with chocolate sauce

Copa tramontana\$18

Ice cream cup with milk caramel, oreo crumbs, and chocolate chips topped with whipped cream

Sundae\$10

Two ice cream scoops with topping: berry, caramel or chocolate



CONTACT US

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Dark Sky Project

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DARK SKY PROJECT NZ



PAIRING

STARTERS

Traditional empanadas

Provolone empanado
Crumbed provolone cheese

Selection of tapas

Fire grill Pizza

WINE

Merlot/Malbec

Malbec

Rose

Malbec

BEER

Pilsner

Pale Ale

Bird Dog

London porter

MAINS

Milanesa de pollo

Clasica (plain)
Napolitana (ham, and cheese)
A caballo (two fried eggs)

Canelones Veganos

Vegetable Cannelloni

Salmon al fuego

Fire grilled salmon

Ojo de bife (GF)

Firegrilled ribeye steak

Ojo de bife con hueso

Flamed 500g tomahawk steak

Pollo al fuego

Grilled rear quartered chicken

Cerdo a la manteca

Pork ribeye pan fried with herbed butter

Chuletas de cordero marinadas

Marinated lamb loin chops

WINE

Pinot Gris

Rose

Chardonnay

Rose

Pinot gris

Malbec

Malbec

Chardonnay

Pinot Noir

Merlot/Malbec

BEER

Lager

Pale Ale

Pilsner

Lager

Orange Roughy

London Porter

Bird Dog

Pale Ale

Cloudy IPA

Bird Dog

3 COURSE MENU

TO START

Firegrilled pizza topped with Italian mozzarella ^(V Available)

Traditional South American empanadas, served with salsa

Beef, tomato and olives | Sweet corn, onion and cheese ^(VG) | Roasted veggies ^(VG)

Provolone empanado ^(VG)

Crumbed provolone cheese, served with salad and chimichurri sauce

MAINS

Milanesa de pollo (300g crumbed chicken breast, served with fries and salad)

-Clasica (plain)

-Napolitana (topped with Italian sauce, ham, and cheese)

-A caballo (topped with two fried eggs)

Canelones Veganos ^(V)

Vegetable Cannelloni (vegan) filled with spinach, tofu, smoked vegetables and walnut.

Served with roasted vegetables sauce topped with cheese and sesame seeds

Salmon al fuego ^(GF)

Fire grilled salmon served with twice cooked potatoes, steamed broccolini, smoked cauliflower puree and caper cream.

Ojo de bife ^(GF)

Firegrilled 220g grass fed ribeye with fries, salad and chimichurri sauce

Pollo al fuego ^(GF)

Grilled hand quartered chicken, served with fries, salad and house mustard

Cerdo a la manteca ^(GF)

Pork ribeye pan fried with herbed butter, served with twice cooked potatoes, green salad and plum cider jus

Chuletas de cordero marinadas ^(GF)

Marinated lamb loin chops, served mixed potato and pumpkin mash, asparagus and port wine-berries jus

FOR STEAK LOVERS: Ojo de bife con hueso ^(GF) (Extra 10NZD)

Flamed 500g tomahawk steak served with green salad, mixed potato and pumpkin mash, chimichurri and criolla salsa

DESSERT

House-made panqueque (South American crêpe)

Filled with milk caramel, walnuts and chocolate served with ice cream

Vegan ice cream with berries ^(V)

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