

ENTRÉES

CRISPY BUTTERMILK CHICKEN, PAPRIKA MAYO (GF)	15
PUMPKIN & CHEDDAR RISOTTO BALLS, HOMEMADE TOMATO SAUCE (GF)	16
SMOKED KAHAWAI POTATO CAKES, MUSTARD MAYO	17
LAMB KOFTA, PAPRIKA-ROASTED CAULIFLOWER, KUSUNDI, HUMMUS, DUKKAH, LABNEH	18
BEETROOT & ORANGE CURED ORA KING SALMON, CELERIAC & SOUR CREAM SALAD, BEETROOT RELISH (GF)	19
CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR, HONEY WALNUTS (V/DF)	21

SALADS

FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF)	7.5
BULGHUR WHEAT, FREEKEH, PRESERVED LEMONS, CURRANTS, LABNEH (V)	10
ROCKET, PEAR, HONEY WALNUT SALAD (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL)	11
CHARGRILLED BROCCOLI, GARLIC & CHILLI SALAD (V/VG/DF/GF)	11
PAPRIKA-ROASTED CAULIFLOWER, PISTACHIOS, KUSUNDI, HUMMUS, DUKKAH (V/GF/DF)	11

SIDES

HOMEMADE REWENA BREAD, OLIVE OIL, DUKKAH <u>OR</u> BUTTER (VG/V/DF)	7.5
GRILLED GARLIC REWENA BREAD, PARMESAN (V)	7.5
CHIPS, GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> KUSUNDI (V/GF) SMALL 5/LARGE 9	
POTATO SKINS, GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> KUSUNDI (V/GF)	9
ONION RINGS, GARLIC MAYO (V)	9
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM (V)	12

MAINS

MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	15
ADD BACON	3
ADD CHICKEN	5
BEEF BURGER, BRIOCHE BUN, PICKLES, SMOKED GOUDA, KUSUNDI, GARLIC MAYO, POTATO SKINS <u>OR</u> CHIPS	22
POTATO & PARMESAN GNOCCHI, HOMEMADE TOMATO SAUCE, BASIL OIL, BALSAMIC REDUCTION (V)	24
CRISPY PORK HOCK, CELERIAC PUREE, THAI-STYLE PICKLED VEGETABLES, ASIAN DRESSING (GF)	27
ROAST DUCK LEG, CAULIFLOWER PURÉE, CRESS, ORANGE, BACON (GF)	32
BREADED CHICKEN BREAST, HOMEMADE TOMATO SAUCE, MOZZARELLA, POTATO MASH, CHARGRILLED BROCCOLI	29
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE (DF)	26
PAN-FRIED FISH OF THE DAY, POTATO GNOCCHI, SPINACH, SAUCE VIERGE, BASIL OIL – SUBJECT TO AVAILABILITY	32
HOUSE SMOKED ORA KING SALMON, CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	34
LAMB SHOULDER RACK, BULGHUR WHEAT, FREEKEH, PRESERVED LEMONS, CURRANTS, LABNEH	30
14oz/400GM NEW ZEALAND RUMP	32
<u>OR</u>	
7oz/200GM NEW ZEALAND SIRLOIN	27
SERVED WITH CHIPS, ONION RINGS, SALAD TOPPING – GARLIC BUTTER, BLUE CHEESE, PEPPERCORN <u>OR</u> MUSHROOM	

V – VEGETARIAN, GF – GLUTEN FREE, DF – DAIRY FREE, VG – VEGAN

SOME DISHES MAY CONTAIN NUTS, PLEASE ADVISE OF ANY ALLERGIES

SOME MEALS CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS – PLEASE ASK WAIT STAFF

1 TAB PER TABLE PLEASE

SWEETS

ICE CREAM SUNDAE WITH MARSHMALLOWS (GF) TOPPING – BUTTERSCOTCH, CHOCOLATE <u>OR</u> RASPBERRY	7.5
KAPITI ICE CREAM OR SORBET PLEASE ASK YOUR WAIT STAFF FOR FLAVOURS	11
AFFOGATO (SINGLE/DOUBLE SHOT OF ESPRESSO OVER VANILLA ICE CREAM) ADD LIQUER – COINTREAU, BAILEYS, KAHLUA, DRAMBUIE	7 SINGLE 5 DOUBLE 8
DARK CHOCOLATE & ORANGE MOUSSE, BRANDYSNAP BASKET, RASPBERRY COULIS*	12
APPLE & RHUBARB CRUMBLE, VANILLA BEAN ICE CREAM	13.5
DARK CHOCOLATE BROWNIE, BLACK DORIS PLUM ICE CREAM, RASPBERRY COULIS (GF)	13.5
PEANUT BUTTER PARFAIT, BUTTERSCOTCH, CRÈME ANGLAISE, CHOCOLATE SAUCE (GF)	13.5
KAPITI KIKORANGI BLUE CHEESE, BRUSCHETTA, CONDIMENTS	15

ADD A GLASS OF...

LAKE HAYES NOBLE '13 (CENTRAL OTAGO)	11.5
VILAGRAD TAWNY PORT (OHAUPO, WAIKATO)	10



EST. 2007