

## ENTRÉES

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	5
HOMEMADE REWENA BREAD, OLIVE OIL, DUKKAH <u>OR</u> BUTTER (VG/V/DF)	7.5
CHIPS <u>OR</u> POTATO SKINS (V/GF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> KUSUNDI <u>OR</u> CORN MAYO	9
ONION RINGS, GARLIC MAYO (V)	9
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM (V)	9
CRISPY BUTTERMILK CHICKEN, HONEY MUSTARD MAYO (GF)	14
PUMPKIN & CHEDDAR RISOTTO BALLS, HOMEMADE TOMATO SAUCE (V/GF)	14
SMOKED FISH & HERB POTATO CAKES, MUSTARD MAYO	18
BACON & MUSSEL FRITTERS, TOMATO CHILLI JAM, AIOLI	19
LAMB KOFTA, KUSUNDI, HUMMUS, DUKKAH, MINT YOGHURT	17
BEETROOT & ORANGE CURED ORA KING SALMON, CELERIAC & SOUR CREAM SALAD, BEETROOT RELISH (GF)	25
CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR, HONEY WALNUTS (V)	21

## SALADS

FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF)	7.5
ROAST BABY CARROTS, EGGPLANT, CHICKPEAS, KALE, BABAGANOUSH, YOGHURT DRESSING, DUKKAH (V)	11
ROCKET, PEAR, HONEY WALNUT SALAD (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL)	11
CHARGRILLED ASPARAGUS SALAD, PEAS, GOAT FETA, MINT (V/DF/GF)	13
COURGETTE & AVOCADO SALAD, BASIL, ROCKET, PINENUTS (V/VG/GF/DF)	13

## MAINS

MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	18
ADD BACON	3
ADD CHICKEN	5
POTATO & PARMESAN GNOCCHI, HOMEMADE TOMATO SAUCE, BASIL OIL, BALSAMIC REDUCTION (V)	26
CRISPY PORK HOCK, APPLE & CORIANDER SALAD, APPLE SYRUP, TOMATO CHILLI JAM (GF)	27
BREADED CHICKEN, HOMEMADE TOMATO SAUCE, MOZZARELLA, POTATO MASH, CHARGRILLED ASPARAGUS	27
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE (DF)	27
PAN-FRIED FISH OF THE DAY, POTATO SKINS, COURGETTE & AVOCADO SALAD, CORN MAYO – SUBJECT TO AVAILABILITY	32
ROAST DUCK LEG, POTATO MASH, CRESS, ORANGE, BACON (GF)	34
HOUSE SMOKED ORA KING SALMON, CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	30
PAPRIKA-SMOKED LAMB LOIN, ROAST BABY CARROTS, EGGPLANT, CHICKPEAS, BABAGANOUSH, YOGHURT DRESSING, DUKKAH (GF)	34
8.5OZ/250GM NEW ZEALAND SCOTCH FILLET	35
<u>OR</u>	
7OZ/200GM NEW ZEALAND SIRLOIN	28
GARLIC BUTTER	1
BLUE CHEESE <u>OR</u> PEPPERCORN <u>OR</u> MUSHROOM	3
SERVED WITH CHIPS, ONION RINGS, SALAD	

V – VEGETARIAN, VG – VEGAN, GF – GLUTEN FREE, DF – DAIRY FREE  
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 <u>OR</u> CHOCOLATE <u>OR</u> RASPBERRY	9.5
KAPITI ICE CREAM OR SORBET PLEASE ASK YOUR WAIT STAFF FOR FLAVOURS	11
AFFOGATO (SINGLE/DOUBLE SHOT OF ESPRESSO OVER VANILLA ICE CREAM) ADD LIQUEUR – COINTREAU, BAILEYS, KAHLUA, DRAMBUIE	7 SINGLE 5 DOUBLE 8
DARK CHOCOLATE & ORANGE MOUSSE, BRANDYSNAP BASKET, RASPBERRY COULIS*	13
PEANUT BUTTER PARFAIT, BUTTERSCOTCH, CRÈME ANGLAISE, CHOCOLATE SAUCE (GF)	14
APPLE & BLUEBERRY CRUMBLE, VANILLA BEAN ICE CREAM	14.5
DARK CHOCOLATE BROWNIE, BLACK DORIS PLUM ICE CREAM, RASPBERRY COULIS (GF)	14.5
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



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