

ENTRÉES

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| 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) | 9 |
| SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> KUSUNDI <u>OR</u> CORN MAYO | |
| 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, BLINIS, SOUR CREAM, BEETROOT RELISH, BASIL OIL (GF) | 25 |
| CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR, HONEY WALNUTS (V) | 21 |

SALADS

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| FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF) | 7.5 |
| ISRAELI COUSCOUS, EGGPLANT, RED ONION, PAPRIKA OIL, MINT YOGHURT DUKKAH (V) | 11 |
| ROCKET, PEAR, HONEY WALNUT SALAD (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL) | 11 |
| CHARGRILLED BROCCOLI, GARLIC & CHILLI SALAD (V/VG/DF/GF) | 11 |

MAINS

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| 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, KUMARA MASH, APPLE SYRUP, TOMATO CHILLI JAM (GF) | 27 |
| BREADED CHICKEN, HOMEMADE TOMATO SAUCE, MOZZARELLA, POTATO MASH, BROCCOLI, CHILLI & GARLIC SALAD | 27 |
| BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE (DF) | 27 |
| PAN-FRIED FISH OF THE DAY, ROAST POTATOES, CREAMED SPINACH, TOMATO SALSA, BASIL OIL (GF) – SUBJECT TO AVAILABILITY | 32 |
| ROAST DUCK LEG, KUMARA MASH, ORANGE & BACON SALAD (GF) | 34 |
| HOUSE SMOKED ORA KING SALMON, CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM | 30 |
| PAPRIKA-SMOKED LAMB LOIN, ISRAELI COUSCOUS, EGGPLANT, RED ONION, PAPRIKA OIL, MINT YOGHURT, DUKKAH | 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

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| 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...

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



EST. 2007