

ENTRÉES

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	5
HOMEMADE REWENA BREAD, OLIVE OIL, DUKKAH <u>OR</u> BUTTER (VG/V/DF)	7.5
CHIPS (V/GF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP	9
FRIED POTATO SKINS <u>OR</u> KUMARA SKINS (V/GF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP	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, CHILLI JAM, HUMMUS, DUKKAH, MINT YOGHURT	17
BEETROOT & ORANGE CURED ORA KING SALMON, BLINIS, SOUR CREAM, BEETROOT RELISH, BASIL OIL	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
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

SOME DISHES MAY CONTAIN NUTS, PLEASE ADVISE OF ANY ALLERGIES
SOME MEALS CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS – PLEASE ASK WAIT STAFF

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
GARLIC & LEMON ROASTED CHICKEN LEG, ISRAELI COUSCOUS, EGGPLANT, RED ONION, PAPRIKA OIL, MINT YOGHURT, DUKKAH	26
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
CRISPY PORK HOCK, APPLE & CORIANDER SALAD, KUMARA MASH, APPLE SYRUP, TOMATO CHILLI JAM (GF)	32
ROAST DUCK LEG, KUMARA MASH, ORANGE & BACON SALAD (GF)	34
HOUSE SMOKED ORA KING SALMON, CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	30
GRILLED LAMB BACKSTRAP, POTATO DAUPHINOISE, ROAST EGGPLANT & CAPSICUM SALAD, HOMEMADE TOMATO SAUCE (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

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



EST. 2007