

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
HOT-SMOKED SALMON, HONEY-GLAZED BEETROOT, WALNUTS, GOAT FETA DRESSING (GF)	19
CARAMELISED GARLIC & GOAT FETA TART, ROCKET, PEAR, HONEY WALNUTS (V)	21

SALADS

FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF)	7.5
HARISSA-ROASTED PUMPKIN & KUMARA, HUMMUS (V/VG/DF/GF)	11
HONEY-GLAZED BEETROOT, WALNUT, ROCKET, GOAT FETA DRESSING (V/GF)	11
ROCKET, PEAR, HONEY WALNUTS (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL)	11
CHARGRILLED BROCCOLI, GARLIC, CHILLI (V/VG/DF/GF)	11

MAINS

MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	18
ADD BACON	3
ADD CHICKEN	5
LAMB CURRY, COCONUT RICE, MINT YOGHURT, GARLIC REWENA BREAD	19
POTATO & PARMESAN GNOCCHI, HOMEMADE TOMATO SAUCE, BASIL OIL, BALSAMIC REDUCTION (V)	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
SLOW-COOKED LAMB SHANK, HARISSA-ROASTED PUMPKIN & KUMARA, HUMMUS, MINT YOGHURT (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

SWEETS

ICE CREAM SUNDAE WITH MARSHMALLOWS (GF)	9.5
TOPPING – BUTTERSCOTCH <u>OR</u> CHOCOLATE <u>OR</u> RASPBERRY	
KAPITI ICE CREAM OR SORBET	11
PLEASE ASK YOUR WAIT STAFF FOR FLAVOURS	
AFFOGATO (SINGLE/DOUBLE SHOT OF ESPRESSO OVER VANILLA ICE CREAM)	7
ADD LIQUEUR – COINTREAU, BAILEYS, KAHLUA, DRAMBUIE	SINGLE 5 DOUBLE 8
DARK CHOCOLATE & ORANGE MOUSSE, BRANDYSNAP BASKET, RASPBERRY COULIS*	13
PEANUT BUTTER PARFAIT, BUTTERSCOTCH, CRÈME ANGLAISE, CHOCOLATE SAUCE (GF)	14
APPLE & RHUBARB 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...

VILAGRAD TAWNY PORT (OHAUPO, WAIKATO)	10
MUDDY WATERS “SUGAR DADDY” 16 LATE HARVEST RIESLING	11.5



EST. 2007