

## SMALL PLATES

GRILLED GARLIC REWENA BREAD, PARMESAN (V)	6
HOMEMADE REWENA BREAD, OLIVE OIL, DUKKAH <u>OR</u> BUTTER (VG/V/DF)	7.5
CHIPS (V/DF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP	9
FRIED POTATO SKINS <u>OR</u> KUMARA SKINS (V/DF) SERVED WITH GARLIC MAYO <u>OR</u> KETCHUP <u>OR</u> CORN MAYO	9
SOUP OF THE DAY SERVED WITH HOMEMADE GARLIC REWENA BREAD	12
CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM (V)	9
COURGETTE FRITTERS, ROASTED CORN MAYO, FRESH LEAVES (V/GF)	13
CRISPY BUTTERMILK CHICKEN, HONEY MUSTARD MAYO (GF)	15
PUMPKIN & CHEDDAR RISOTTO BALLS, PASTA SAUCE (V/GF)	15
PORK BITES, APPLE & CORIANDER SLAW, THAI DRESSING (GF)	18
MINI LAMB BURGERS, CHILLI JAM, MINT MAYO, BEETROOT RELISH	19
BACON & MUSSEL FRITTERS, TOMATO CHILLI JAM, AIOLI	19

## SALADS

FRESH SALAD, LEMON DRESSING, TOASTED SEEDS (V/VG/DF/GF)	7.5
WARM ISRAELI COUSCOUS SALAD, EGGPLANT, DUKKAH & YOGHURT (V)	12
ROCKET, PEAR, HONEY WALNUTS (V/GF/DF) (BLUE CHEESE DRESSING OPTIONAL- NOT DF)	12
CHARGRILLED BROCCOLI, GARLIC & CHILLI SALAD (V/VG/DF/GF)	12
COURGETTE, AVOCADO & PEA FEATHER SALAD, BASIL OIL, PINENUTS (V/VG/DF/GF)	12
ASPARAGUS, KUMARA, PICKLED RED ONION, WALNUTS, LEMON DRESSING (V/VG/DF/GF)	12

## LARGE PLATES

MUSHROOM FETTUCCHINE, BASIL OIL, PARMESAN (V)	19
ADD BACON	3
ADD CHICKEN	5
POTATO & PARMESAN GNOCCHI, PASTA SAUCE, BASIL OIL, PARMESAN (V)	26
BEER-BATTERED FISH & CHIPS, SALAD, HOMEMADE TARTARE	27
LAMB CURRY, COCONUT RICE, MINT YOGHURT, GARLIC REWENA BREAD	28
BACON-WRAPPED CHICKEN, CRANBERRY & PISTACHIO STUFFING, POTATO ROSTI, COURGETTE, AVOCADO & PEA FEATHER SALAD (GF)	30
HOUSE SMOKED ORA KING SALMON, CREAM CHEESE & CHIVE CROQUETTES, TOMATO CHILLI JAM	30
HARISSA-ROASTED LAMB CUTLETS, APRICOT, CURRANT, APPLE, ISRAELI COUSCOUS, EGGPLANT, DUKKAH & MINT YOGHURT	35
PAN-FRIED FISH OF THE DAY, POTATO & PARMESAN GNOCCHI, CHORIZO, TOMATO & CUCUMBER SALSA, BASIL OIL — 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
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) TOPPING – BUTTERSCOTCH <u>OR</u> CHOCOLATE <u>OR</u> RASPBERRY	9.5
KAPITI ICE CREAM OR SORBET PLEASE ASK YOUR WAIT STAFF FOR FLAVOURS	13
AFFOGATO (SINGLE/DOUBLE SHOT OF ESPRESSO OVER VANILLA ICE CREAM) ADD LIQUEUR – COINTREAU, BAILEYS, KAHLUA, DRAMBUIE	7 SINGLE 5 DOUBLE 7
STICKY TOFFEE PUDDING, HONEY ROASTED PEARS, GINGERNUT ICE CREAM, BUTTERSCOTCH SAUCE	14.5
PEANUT BUTTER PARFAIT, BUTTERSCOTCH, CRÈME ANGLAISE, CHOCOLATE SAUCE (GF)	14.5
APPLE & RHUBARB CRUMBLE, VANILLA BEAN ICE CREAM	14.5
DARK CHOCOLATE BROWNIE, BLACK DORIS PLUM ICE CREAM, RASPBERRY COULIS (GF)	14.5

## ADD A GLASS OF...

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



EST. 2007