

ENTREES

Homemade Garlic Rewena Bread, Parmesan (V)	9
Homemade Rewana Bread, Dukkah, Balsamic Olive Oil (df,v)	10
CHIPS Garlic Mayo <u>or</u> Ketchup	11
Potato Pave Bites, Parmesan, Aioli (V)	18
Grilled Smashed Burger Tacos (x2), Ground Beef, Huhu Burger Sauce, Cheese, Salad Leaf, Pickles	18
Salt & Pepper Squid, Chilli Tomato Jam (gf,df)	19
Fried Battered Fish Bites, Gochujang Glaze, Sesame Seeds (df)	22
Crispy Buttermilk Chicken, Homemade Honey-Mustard Sauce (gf)	22
Pumpkin & Cheddar Risotto Balls, Salad, Neapolitan Sauce, Parmesan (gf,v)	23
Pulled Pork Sliders (x3), Apple & Coriander Slaw, Basil-Mint Mayo, Bbq Hoisin Sauce	25
<u>Salads</u>	
Fresh Mixed Leaves, Lemon-Honey Dressing, Toasted Seeds (v,df,gf)	8
Rocket, Caramelised Pears, Walnuts, EVO, Balsamic Glaze (gf,df,vg)	16
Harissa Kumara & Carrots, Chickpeas, Lemon Hummus, Cashews, Mint Yoghurt, Dukkah (v,gf)	18
Grilled Chicken & Bacon, Parmesan, Basil-Mint Mayo, Croutons	24
<u>Gourmet pizzas</u>	
All Pizzas Are Handmade, Topped With Mozzarella, Made On Our Own Rewena Dough & Tomato Basil Base Sauce. (12 Slices/30cm Ideal For Sharing, May come out separate from other meals)	
The Huhu, Tomato, Mozzarella, Rocket, Zaatar, Basil Oil (V)	33
The Caveman, Ground Savoury Beef, Caramelised Onion, Rocket, BBQ Whiskey Bourbon Sauce	35
The OtherSIDe, Grilled Chicken, Bacon, Caramelised Pears, Dukkah Sundried-Tomato, Chilli Tomato Jam	35
The COASTEE, Garlic Butter, Prawns, Roasted Red Peppers, Kalamata Black Olives, Green Onion, Garlic Mayo	35



MAINS

Mushroom & Thyme Orzo Risotto, Roasted Mushrooms, Arugula, Parmesan, Herb Oil (v)	33
Fish & Chips, Salad, Lemon-Honey Dressing, Homemade Tartare Sauce (df). Beer-Battered <u>Or</u> Pan-Fried (gf)	34
House-Smoked Salmon Spaghetti Pasta, Parmesan, Creamy Garlic, Lemon & Parsley Sauce, Herb Oil (vegetarian option available \$32)	38
Bacon Wrapped Pork Medallion, Potato Pave, Pears, Chard Greens, Tarragon & Mustard Butter, Peppercorn Jus (gf)	39
Paprika Roasted Chicken Breast, Orzo Risoni, Apricots, Currants, Chard Greens, Dukkah, Mint Yoghurt (gf)	41
Nz Pressed Lamb Shoulder, Homemade Harissa Roasted Kumara & Carrots, Cashews, Lemon Hummus, Dukkah, Mint Yoghurt, Jus (gf)	45
250g Nz Hereford Prime Beef Scotch Fillet, Grass Fed, 21 Day Aged, Your choice Of Fries & Salad (Gf,Df) <u>Or</u> Potato Pave & Seasonal Veg (Gf) Add Garlic & Parsley Butter (Gf), Peppercorn Jus (Gf), Mushroom Sauce (Gf)	48 5
<u>Desserts</u>	
ICE CREAM SUNDAE, MARSHMALLOWS, WHIPPED CREAM (GF) TOPPING – BUTTERSCOTCH OR CHOCOLATE OR RASPBERRY SMALL 7.5 / LARGE	10.5
Affogato (Espresso shot Over Vanilla Ice Cream) add Single Shot Liqueur - Cointreau, Baileys, Drambuie, Kahlua	9 10
Warm Chocolate Brownie Sundae, Vanilla ice cream, whipped cream, raspberry coulis, crushed peanuts	16
Apple & Berry Crumble, Vanilla Ice Cream	16
Frozen Peanut Butter Parfait, Chocolate, Butterscotch, Crème Anglaise (gf)	16
Tiramisu, Coffee Liqueur, Rum, Mascarpone Cream, Chocolate	16
Sticky Date Pudding, Caramelised Pears, Butterscotch Sauce, Cream	16

v – vegetarian, vg – vegan, df – dairy free, gf – gluten free, Some Meals Can Be Adapted To Suit Dietary Requirements, We Don't List All Ingredients In Our Meals. Please Advise Waitstaff Of Any Allergies. 15% Surcharge On All Public Holidays & 2.85% On Credit Cards & Contactless Payments. Thank You.