



MENU



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GF OPTION) | (DF) DAIRY FREE

Stupendous STARTERS

GARLIC FLATBREAD

wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt (VG) \$12

CHEESY FLATBREAD

wood-fired flatbread covered with cheese & sprinkled with fresh cut herbs & sea salt \$12.5

BREAD & DIPS

grilled sourdough & flat bread (DF, GF OPTION) \$15.5

CAULIFLOWER BITES

with chipotle aioli (VG, GF) \$12.5

CRISPY CHICKEN WINGS

served with BBQ sauce (GF,DF) \$16

SMOOTH TOMATO & HERB SOUP

with grilled sourdough & butter (VG, GF OPTION) \$14

SALT & PEPPER SQUID

crispy bite sized pieces of squid, tossed in an Asian slaw with crispy shallots, sesame seeds & an Asian dressing (GF, DF) \$16.5

LOADED FRIES

fries with bacon, cheese, sour cream & sweet chilli sauce (GF OPTION) \$16.5

TRADITIONAL

SEAFOOD CHOWDER

a combination of fresh seafood in a white wine & lemon based cream soup. Served with grilled sourdough & butter (GF OPTION) \$20

NZ GREEN LIPPED MUSSELS

steamed in the shell & finished with herb, garlic, tomato sauce. Served with grilled sourdough & butter (GF OPTION) \$20

Mighty MAINS

SLOW BRAISED LAMB & ROAST KUMARA PIE

with either creamy mash potato or beer-battered fries & red wine jus \$26

CHICKEN & MUSHROOM PIE

served with either creamy mash potato or beer-battered fries & red wine jus \$26

THE BIG KIWI BEEF BURGER

double 150gm fresh beef mince patty & double servings of crisp lettuce, tomato, beetroot, cheddar & eggs. Served with beer-battered fries & aioli (GF OPTION) \$28

CHICKEN BURGER

fried buttermilk chicken, chipotle slaw, pickles & red onion, served with beer-battered fries & aioli (GF OPTION) \$30

VEGE BURGER

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with beer-battered fries (VG, GF OPTION) \$28

OPEN STEAK SANDWICH

150gm sirloin steak, cooked medium rare. Served on grilled sourdough with salad, caramelised onion, fried egg & beer-battered fries (GF OPTION) \$28

FISH 'N' CHIPS

served with fresh salad, beer-battered fries, aioli & lemon wedge \$28

FETTUCINE PASTA

tossed in creamy red pepper & cashew sauce, with cherry tomatoes, olives, red onion and fresh herbs (VG, GF OPTION) \$27 + chicken \$30

WARM DUKKAH SALAD

Dukkah crusted lamb spare ribs served on a mint, feta, pickled red onion, edamame & rocket salad with pomegranate molasses dressing (GF, DF) \$32

MULTI GRAIN SALAD

with charred corn, fresh herbs, red onion, walnuts, sugar snap peas, thinly sliced radish and mesclun with a citrus dressing (VG, GF) \$28

GRILLED PRAWN SKEWERS

on a mesclun, red onion, orange segments, sugar snap pea and edamame bean salad with citrus dressing (GF, DF) \$32

SALMON NICOISE SALAD

new potatoes, green beans, cherry tomatoes, red onion, capers & olives. Tossed in citrus dressing & topped with a fillet of grilled salmon & a soft boiled egg (GF, DF) \$35

BBQ PORK RIBS

smoky BBQ pork ribs, served with garlic flatbread. (DF, GF OPTION) small \$25 | large \$32

PORK LOIN SCHNITZEL

served with creamy mash, braised red cabbage, apple sauce & red wine jus \$35

JERK MARINATED CHICKEN LEG

grilled & served with chipotle slaw & coconut rice (GF, DF) \$35

MEDITERRANEAN LAMB SHOULDER

slow braised in tomato, olives, capers, roasted red peppers & herbs. Served with a potato cake and red wine jus (GF, DF) \$38

250GM SCOTCH FILLET

with salad, beer-battered fries & either jus, creamy mushroom sauce or garlic butter (DF, GF OPTION) \$38

SIDES \$9

BEER-BATTERED FRIES & AIOLI (GF OPTION)

CREAMY POTATO MASH (V, GF)

STEAMED, BUTTERED VEGETABLES (V, GF)

GREEN SALAD

turn over for our plant-based menu & desserts

Manuka Smoked

WOOD-FIRED PIZZA

All pizza have a gluten and dairy free option available on request, add \$2.

MARGARITA

sliced mozzarella & basil leaves \$22

LUCIFER

spicy pepperoni, chorizo, chilli flakes, pizza sauce, mozzarella \$25

POAKA

pork and fennel sausage, bacon, pulled pork, pizza sauce, mozzarella \$27

FUNGI

mixed mushrooms, spinach, garlic oil, pizza sauce, mozzarella \$25

ALOHA

ham off the bone, pineapple, pizza sauce & mozzarella \$25

WHĀ

4 cheese pizza. Kikorangi blue cheese, goats cheese, parmesan, mozzarella, pizza sauce \$27

CARNIVORE

pepperoni, pulled pork, bacon, chicken, beef brisket, pizza sauce and mozzarella \$27

CLUCK NORRIS

chicken, red onion, cream cheese base, mozzarella and spiced apricot sauce \$27

BUFFALO BILL

pulled beef brisket, roasted red peppers, olives, mozzarella, pizza sauce \$27

VEGE PIZZA

artichokes, olives, capers, cherry tomatoes, red onion, pizza sauce & mozzarella (VG, GF OPTION) \$25



PLANT BASED MENU

GARLIC FLATBREAD

(VG, DF) \$12

CAULIFLOWER BITES

with chipotle aioli

(VG, GF) \$12.5

SMOOTH TOMATO & HERB SOUP

with grilled sourdough

(VG, GF OPTION) \$14

MULTI GRAIN SALAD

with charred corn, fresh herbs, red onion, walnuts, sugar snap peas, thinly sliced radish & mesclun with a citrus dressing

(VG, GF) \$28

FETTUCINE PASTA

tossed in creamy red pepper and cashew sauce, with cherry tomatoes, olives, red onion and fresh herbs

(VG, GF OPTION) \$27

VEGE BURGER

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with beer-battered fries

(VG, GF OPTION) \$28

VEGE PIZZA

artichokes, olives, capers, cherry tomatoes, red onion, pizza sauce & mozzarella

(VG, GF OPTION) \$25

PEAR & GINGER CRUMBLE

with oat and nut crumble topping and served with Little Island coconut ice-cream (VG, GF) \$14



HOT CHOCOLATE BROWNIE

with Kapiti vanilla bean ice-cream, berry coulis & chocolate sauce \$14

PEAR & GINGER CRUMBLE

with oat and nut crumble topping and served with Kapiti vanilla bean ice-cream or Little Island coconut ice-cream

(GF, DF OPTION) \$14

ICE-CREAM SUNDAE

Kapiti vanilla bean ice-cream with your choice of sauce (chocolate, caramel or berry). Topped with whipped cream, chopped nuts & a wafer (GF, VG, DF OPTION) \$14

CHEFS CHEESECAKE

with a scoop of Kapiti vanilla bean ice-cream & topping to match \$14

CHOCOLATE MELTING BALL

filled with Kapiti ice-cream & chocolate truffle, with a jug of hot salted caramel pouring sauce (GF) \$18

Great COFFEE

FLAT WHITE	\$4	ESPRESSO/SHORT BLACK	\$4
LATTE	\$4	AMERICANO	\$4
CAPPUCCINO	\$4	HOT CHOCOLATE	\$4
MOCHACCINO	\$4	IRISH COFFEE	\$9
LONG BLACK	\$4		