

Dinner

Monday - Sunday

5.30pm - 10.00pm

ENTRÉES

Garlic Bread v 12
Ciabatta garlic bread and herbs

Bread and Dips v, df* 15
Char-grilled German rye, sourdough, ciabatta and daily dips

Prawns df, gf* 25
Kaffir lime prawns, confit mushroom, soba noodles, Tom Yum foam and burnt coconut flakes

Arancini v 20
Kimchi arancini, cherry tomato arrabbiata sauce, crispy parmesan and chives

MAINS

Burger v* 28
Angus beef patty, cos lettuce, beetroot, gherkin, bacon, Colby cheese, onion rings, brioche bun, Jack Daniels sauce and fries.
**Vegetarian patty available on request*

Gnocchi v 29
Purple kumara gnocchi, black eyed pea ragout, curly kale and shaved parmesan

Catch of the Day gf, df 38
South Pacific inspired fish Vakalolo (fish cooked in coconut cream, cabbage, spinach and onion), charred lemon and crispy kumara straws

Lamb gf 48
500gms Coastal lamb shank bourguignon, creamy mashed potatoes, broad beans and mint pesto

Soup of the Day 14
Please ask for today's specialty

Scallops gf* 23
Pan seared scallops, celeriac almond puree, watercress, beetroot salsa and squid ink tuiles

Spring Rolls 18
Tandoori chicken spring rolls, fennel and red onion salad and mint chutney

Risotto v, gf, vgn* 29
Watercress, green peas and shichimi spiced celeriac risotto, roasted pine nut and balsamic reduction

Pork 38
Bavarian beer roasted pork belly, pumpkin and apple puree, broccoli, red cabbage sauerkraut and red wine jus'

Chicken Rendang df, gf* 30
Tender chicken pieces cooked in lemongrass, coconut milk, cinnamon, star anise and green beans served with coconut rice and roti

SIDES

Garden salad, French fries 10
Risotto, Creamy mashed potatoes 13
Steamed vegetables

GRILL

Black Angus Pure Steak Selection gf, df*

Sirloin Steak 210gms 45

T-Bone Steak 350gms 58

Char-grilled steak of your choice, hand cut fries, baby rocket and merlot jus'

DESSERTS

Speculoos Gelato Roulade 15
Apple gel, walnut crumble and cinnamon yoghurt shards

Chocolate Desire v 16
Chocolate fudge cake, paillete feuilletine, crispy rice puff, blueberry compote and vanilla ice cream

Kapiti Cheese gf* 30
Selection of cheese, crackers, fresh grapes and quince jelly

Burnt Caramel mousse gf 16
Passionfruit liquid, coated hazelnut chocolate and macerated strawberries

Banana Cream Parfait vgn, gf, df 14
Banana cashew cream, nutty coconut crumbs, coconut whipped cream and fresh banana

Please advise your server of any allergies or dietary requirements
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (*)
Gluten-free dishes may contain traces of gluten