

Dinner

Monday - Sunday

5.30pm - 10.00pm

ENTRÉES

Garlic Bread v 16
Ciabatta garlic bread and herbs

Arancini v 21
Kimchi arancini, cherry tomato arrabbiata sauce, crispy parmesan and chives

MAINS

Burger v* 34
Angus beef patty, cos lettuce, beetroot, gherkin, bacon, Colby cheese, onion rings, brioche bun, Jack Daniels sauce and fries.
**Vegetarian patty available on request*

Catch of the Day gf, df 44
South Pacific inspired fish Vakalolo (fish cooked in coconut cream, cabbage, spinach and onion), charred lemon and crispy kumara straws

SIDES

Garden salad, French fries 13
Risotto, Steamed vegetables each

Soup of the Day 18
Please ask for today's specialty

Scallops gf* 24
Pan seared scallops, celeriac almond puree, watercress, beetroot salsa and squid ink tuiles

Risotto v, gf, vgn* 35
Watercress, green peas and shichimi spiced celeriac risotto, roasted pine nut and balsamic reduction

Pork Belly 40
Bavarian beer roasted pork belly, pumpkin and apple puree, broccoli, red cabbage sauerkraut and red wine jus'

Chicken Rendang df, gf* 36
Tender chicken pieces cooked in lemongrass, coconut milk, cinnamon, star anise and green beans served with coconut rice and roti

GRILL

Black Angus Pure Steak Selection gf, df* 48

Sirloin Steak 210gms

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

DESSERTS

Chocolate Desire v 19
Chocolate fudge cake, paillete feuilletine, crispy rice puff, blueberry compote and vanilla ice cream

Kapiti Cheese gf* 35
Selection of cheese, crackers, fresh grapes and quince jelly

Banana Cream Parfait vgn, gf, df 19

Banana cashew cream, nutty coconut crumbs, coconut whipped cream and fresh banana

Please advise our friendly staff 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