

Dinner

ENTRÉES

Garlic Bread v 16
Ciabatta garlic bread and herbs

Gravlax gf, df 26
Beetroot & gin cured salmon gravlax, poached golden beetroot, cucumber, baby lettuce, radish, truffle mayo and black sea salt

MAINS

Burger v* 34
Black Angus beef patty, cos lettuce, pickled onion & gherkin, grilled bacon, Colby cheese, brioche bun, BBQ ranch sauce and fries
**Vegetarian patty available on request*

Catch of the Day gf 45
Pan-seared fish fillet, parsnip purée, wilted spinach & mushroom, cherry tomatoes and caper citrus salsa

Risotto v, gf, df, vgn* 35
Black fungus mushroom risotto, white wine poached black fungus, crispy kale, shaved parmesan and roasted pine nuts

Soup of the Day 20
Served with a bread roll and butter

Prawns gf 26
Dukkha spiced grilled prawns, baba ghanoush, pickled fennel and chilli oil

Burrata v, gf 24
Wairiri buffalo burrata, vine tomatoes, buckwheat & broccoli rice, olive tapenade and roasted hazelnuts

Lamb gf 48
Furikake spiced coastal lamb cutlets, red cabbage purée, roasted cauliflower, wakame and miso lamb jus'

Pork gf 45
Char-grilled pork rib chop, grilled fennel, golden beetroot ketchup, beetroot kimchi, and Szechuan pepper sauce

Chicken Matcha Curry gf, df 38
Tender chicken pieces cooked in Thai green curry paste, kaffir lime leaves, matcha powder, coconut milk, baby corn & bok-choy served with coconut rice

GRILL

Pure Black Angus Sirloin Steak (210 gm) gf, df* 48

Free Range Chicken Breast (200 gm) gf, df* 45

Served with hand-cut fries, rocket salad and your choice of merlot jus' or romesco sauce

SIDES

Garden salad, French fries, Risotto, Steamed vegetables 13 each

DESSERTS

Cheesecake 19
Sweet & salted mascarpone cheesecake, chocolate swirl, caramel sauce and chocolate pretzel crumbs

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

Pavlova v, gf 19
Mini pavlova, vanilla yoghurt crème and rosewater thyme strawberries

Ice cream 16
Kapiti Central Otago black Doris plum ice cream and stewed plums

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