

DINNER MENU

ENTRÉES

GARLIC PIZZA BREAD – \$11.90 |V|

Garlic pizza bread with parmesan.

GRILLED BREADS – \$11.90 |V| |VG|

Fresh breads baked daily, char-grilled and served with home-made dips.

SOUP OF THE DAY – \$13.50

Hot soup made with fresh local ingredients and served with toasted ciabatta.

Please check with your wait staff for today's option.

LOADED WEDGES – \$14.00

Seasoned wedges with sour cream, sweet chilli sauce, bacon & cheese.

GNOCCHI – \$15.90 |V|

Home-made gnocchi bound in home-made tomato sauce, rocket & parmesan.

VENISON MEATBALLS – \$18.00

Venison meatballs braised in a South American style creole sauce and served on capellini.

CRISPY CARAMEL PORK BELLY – \$18.90

Crispy cubes of pork belly served with sweet chilli caramel, pear puree & micro greens.

SHRIMP COCKTAIL – \$13.90

Always popular classic shrimp cocktail served on a bed of lettuce and bound in a rose sauce.

CREAMY SEAFOOD CHOWDER – \$16.90

Succulent seafood finished in rich creamy velouté and served with toasted ciabatta.

CRISPY TURMERIC SPICED SQUID – \$17.90

Crispy turmeric spiced squid on fresh green salad with smoked chipotle mayo.

GREEN LIP MUSSELS – \$19.90 |CGF|

Fresh mussels steamed in a white wine, garlic & chilli broth and served with toasted ciabatta.

FRESH STEWART ISLAND PAUA FRITTERS – \$22.90

Fresh paua fritters served on mesclun salad with streaky bacon & hollandaise sauce.

HOKITIKA WHITEBAIT FRITTERS – \$22.90 |CGF|

South Island whitebait served with toasted ciabatta above a mesclun salad finished with hollandaise sauce.

PAN SEARED SCALLOPS – \$22.90 |CGF|

Pan seared scallops in bourbon butter served on grilled black pudding with crispy bacon & fresh greens.

MAINS

GOLDEN LAGER or CRUMBED FISH & CHIPS – \$21.90

Fresh locally caught golden lager battered or crumbed fish served with green salad, fries & tartare sauce.

GREEN LIP MUSSELS – \$29.90 |CGF|

Fresh mussels steamed in a white wine, garlic & chilli broth and served with toasted ciabatta.

CATCH OF THE DAY – \$31.90 |CGF|

Fresh locally sourced fish delivered daily and prepared differently each day.

Please check with your wait staff for today's catch.

SALMON FILLET – \$31.90 |CGF|

Fresh salmon fillet seasoned with smoked paprika, baked and served on garlic & herb crusted potatoes, baby spinach, tomato salsa & lime.

SEAFOOD EXTRAVAGANZA – \$39.90 |CGF|

OUR SIGNATURE DISH

Pan seared scallops on pea & pancetta risotto, mini whitebait & paua fritters on toasted ciabatta, turmeric spiced squid with smoked chipotle mayo, pan fried prawns on pineapple & chilli salsa and fresh steamed mussels with tomato & lime salsa.

VEGETARIAN RISOTTO – \$24.90 |V| |VG|

Please check with your wait staff for today's flavour.

BABY BACK RIBS – \$25.90

Slowly braised Hawke's Bay pork spare ribs roasted with our own bourbon BBQ sauce and topped with toasted sesame seeds accompanied with wedges & a fresh green salad.

CRISPY CARAMEL PORK BELLY – \$28.90 |CGF|

Twice cooked pork belly dressed with a touch of sweet chilli caramel sauce and served with apple fennel slaw & sticky rice.

CARDRONA MERINO LAMB SHANK – \$27.00 |CGF|

Slowly braised New Zealand lamb shank on creamy mash potatoes & wilted greens and finished with rich jus.

LAMB RACK – \$34.90 |CGF|

Fresh locally sourced lamb rack baked and served on crushed peas, gourmet potatoes & herb paste, micro greens and rich jus.

FREE RANGE CHICKEN PARMESAN – \$31.90 |CGF|

Fresh free range chicken breast in a golden crumb baked with parmesan, bacon & our house-made tomato sauce and served on buttered pasta with micro greens.

STUFFED CHICKEN – \$31.90

Spinach & cream cheese stuffed chicken wrapped in streaky bacon above potato mash with fresh wilted greens & red wine jus.

MAINS

STEAK SELECTION

300g PORTERHOUSE - \$28.90 |CGF|

300g porterhouse served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with your choice of sauce: peppercorn, Diane, garlic mushroom, red wine jus OR garlic butter.

SURF N TURF - \$34.90 |CGF|

300g porterhouse served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with fresh prawns in creamy white wine sauce.

300g SCOTCH FILLET - \$34.90 |CGF|

300g scotch fillet served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with your choice of sauce: peppercorn, Diane, garlic mushroom, red wine jus OR garlic butter.

220g EYE FILLET - \$37.90 |CGF|

220g eye fillet served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with your choice of sauce: peppercorn, Diane, garlic mushroom, red wine jus OR garlic butter.

400g BONE ON SCOTCH - \$39.90 |CGF|

400g bone on scotch served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with your choice of sauce: peppercorn, Diane, garlic mushroom, red wine jus OR garlic butter.

450g T-BONE - \$42.90 |CGF|

450g T-bone served with potato gratin & fresh steamed seasonal greens OR crispy fries & fresh salad.
Served with your choice of sauce: peppercorn, Diane, garlic mushroom, red wine jus OR garlic butter.

SIDES

CRISPY FRIES - \$5.50

Crispy fries served with aioli.

CREAMY MASHED POTATOES - \$5.50

Creamy mash potatoes.

GREEN SALAD - \$6.50 |CGF| |D| |V| |VG|

Green salad with balsamic dressing.

ROASTED SEASONAL VEGETABLES - \$6.90 |CGF| |V|

A medley of local vegetables roasted in herbs.

FRESH STEAMED VEGETABLES - \$6.90 |CGF| |V|

Fresh local vegetables steamed and dressed with olive oil & toasted sesame seeds.

THIRSTY BURGERS

GOLDEN LAGER BATTERED FISH BURGER – \$19.90

Today's locally caught fresh fish golden lager battered with lettuce, tomato, red onion & tartare sauce. Served with crispy fries.

GRILLED CHICKEN BURGER – \$19.90

Char grilled chicken, bacon, pineapple chilli salsa, lettuce, tomato & mayo. Served with crispy fries.

GRILLED VENISON BURGER – \$19.90

AWARD WINNING BURGER

High country premium venison patty served in a toasted bun with waxed cheddar, salad, caramelised onions, aioli & plum sauce. Served with crispy fries.

NEW ZEALAND BURGER – \$19.90

Premium South Island Angus beef patty with a fried free range egg, cheese, lettuce, tomato, cucumber, beetroot, tomato sauce & aioli. Served with crispy fries.

VEGETARIAN BURGER – \$19.90 |V|

Falafel, mushroom, lettuce, tomato, red onion & smoked chipotle sauce. Served with crispy fries.

THIRSTY THIN CRUST PIZZAS

VEGETARIAN PIZZA – \$19.90 |V|

Spinach, red onion, tomato, feta, olives, mushrooms, cheese & basil pesto swirl.

BACON PIZZA – \$19.90

Bacon, potato, rosemary & mayo swirl.

MEAT LOVER'S PIZZA – \$21.90

Bacon, beef strips, chorizo, red onion, mushrooms, cheese & BBQ sauce.

SMOKED CHICKEN PIZZA – \$23.90

Smoked chicken, spinach, mushrooms, tomato, red onion, cheese & garlic aioli sauce.

SMOKED SALMON PIZZA – \$23.90

Smoked salmon, baby spinach, cream cheese, red onion & mayo swirl.

DESSERTS

CREME BRULEE – \$12.90

Chef's creation of the day served with fruit salad and Amaretto biscuit.

CRUMBLE OF THE DAY – \$12.90

Crumble of the day served with white chocolate & raspberry ice cream and whipped cream.

BANOFFEE PIE – \$13.90

Banoffee pie served with an Irish butterscotch sauce & maple walnut ice cream.

CHEESECAKE – \$14.90

Chef's creation of the day served with vanilla bean ice cream.

DEATH BY CHOCOLATE MUD CAKE – \$14.90

Warm chocolate mud cake served with chocolate sauce and chocolate ice cream.

KAPITI ICE CREAM SELECTION – \$14.90

Chocolate, maple walnut & berry ice cream served on home-made fruit salad topped with berry sauce.

TRIO PLATTER FOR TWO – \$29.90

A decadent selection comprising of cheesecake, mud cake and a duo of ice cream with fruit salad.

AFFOGATO – \$16.90

Fresh poured espresso shot over Kapiti vanilla bean ice cream.

SELECTION OF FINE NZ CHEESES

SELECTION CHEESEBOARD – \$24.90

A selection of Te Mata brie, blue & aged waxed cheddar served with water crackers, onion jam, grapes & gherkins.

Please advise wait staff if you have any food allergies.

CGF – Can be Gluten Free (please check with your wait staff)

DF – Dairy Free

V – Vegetarian

VG – Vegan

