



DINNER MENU FROM 5PM - 9.30PM

A TASTE OF NEW ZEALAND

FAMILIAR DISHES THAT HIGHLIGHT THE DIVERSE FLAVOURS OF NEW ZEALAND, GRILLED TO PERFECTION

FLAT BREAD

\$14

BEEF & CARAMELISED ONIONS NF|CDF

HOROPITO RUBBED CHICKEN NF|CDF

Gherkin, capsicum and onion

MOZZARELLA NF|V

Mushroom, Parmesan

ENTRÉE

BONE MARROW NF|CDF|CGF

Onion & capsicum relish and Brezelmania sourdough

\$24

FLAMED KING SALMON NF|CDF|GF

Horseradish cream, pomegranate vinaigrette, sago crisp and kawa kawa oil

\$24

LIVER PARFAIT OF THE DAY NF|CGF

Cornichons, mustard, green peppercorns and Brezelmania sourdough

\$16

CAULIFLOWER THREE WAYS CNF|GF|V|VG

Pickled, puréed & grilled with almonds, raisins and chimichurri

\$15

GRILL

All grills will be accompanied by charred vine tomatoes, Makikihi skin on fries & your choice of sauce

CHICKEN MARYLAND 300-350G

\$35

GRASS FED EYE FILLET 200G

\$46

PURE SOUTH SCOTCH FILLET 300G

\$46

LUMINA LAMB RUMP STEAK 300-350G

\$45

SHARED GRILL

GRASS-FED T-BONE STEAK 500-550G

\$70

Carved on request

GRASS-FED RIB-EYE BONE IN 500-600G

\$80

Carved on request

Note: We closely work with our suppliers so please ask our team the available portion of the grills

SAUCES

Green Peppercorn Jus | Bearnaise | Chimichurri | Red Wine Jus

SIDES

BUTTER TOSSED GAI LARN GF|CDF|NF|V

\$12

GREEN BEANS & BEARNAISE CGF|CDF|NF

\$12

MAKIKIHI SKIN ON FRIES NF|CDF

Aioli and tomato sauce

\$10

KUMARA FRIES V|NF|CDF

Aioli and tomato sauce

\$10

BROCCOLINI V|CNF|CDF

Balsamic and almonds

\$12

FRESH GREENS V|NF|DF

Cranberries and balsamic

\$8

* All fresh vegetables are subject to availability.

MAINS

COOK STRAIT CAUGHT FISH CNF|GF

Wilted spinach, hazelnuts, market mushrooms, caper & beurre blanc and seasonal peas

\$42

SLOW BRAISED PORK BELLY NF|GF

Salt baked kumara & ginger purée, caper berries, broccolini, pickled apple and jus

\$38

BEEF CHEEK GF|NF

Puy lentil, gai larn, burnt onion, horseradish cream and beef & orange jus

\$36

TRUFFLE RISOTTO GF|V|CVG

Shaved parmesan, market mushrooms, almonds and fresh herbs

\$30

DESSERT

HOMEMADE CHEESECAKE V|CNF

Almond brittle and house sorbet

\$16

SAFFRON CRÈME BRÛLÉE V|CNF|CGF

Crème fraiche and black doris plum ice cream, tuile

\$15

APPLE TART V|CNF

Macadamia, Kapiti vanilla ice cream

\$15

KAPITI ICE CREAM TRIO GF|CNF|V

Caramel sauce and hazelnuts

\$15

CHEESE BOARD NF|CGF|V

Selection of Kapiti cheese, pickles, crackers, pretzels, seasonal fruit, quince jelly and toasted Brezelmania sourdough

\$26

Please inform our staff of any special dietary requirements.

GF - Gluten free | CGF - Can be gluten free | DF - Dairy free | CDF - Can be dairy free | VG - Vegan | V - Vegetarian | NF - Nut free | CNF - Can be nut free