

# A-La-Carte Menu

## Small Plates

:DASH Mezze Board (NF, V, CGF, CVG) \$20

Hummus, "Wild Chef" falafel, pickles, heirloom tomatoes, olive oil with grilled pita bread.

Baker's Bread (NF, CGF, V, VG, DF) \$12      Three Cheese Arancini (V, NF) \$16

Artisan bread of the day, olive oil, Marlborough flaky salt. Add on Dip \$3 Hummus | Sour Cream.

Three arancini spheres with marinara sauce, young roquette, shaved parmesan, olive oil & balsamic.

## Large Plates

"Oaks" Style Fried Chi-ken (NF) \$28      "Silver Fern Farms" Scotch Fillet \$42

Crispy buttermilk chicken thigh, classic seasoning, served with shoestring chips, house slaw, pickle & signature dressing.

**250g** (NF, CGF)  
Pan seared grass fed scotch fillet, red wine jus comes with "Mr. Chips" shoestring/kumara fries.

Kiwi Style Fish & Chips (NF) \$30      Truffle Risotto (V, CNF, GF) \$30

Beer battered market catch, "Mr. Chips" shoestring fries, mushy peas, tartare sauce, malt vinegar and lemon.

Shaved parmesan, almonds, farmer's mushroom.

Heirloom Tomato & Horopito Linguini (NF, V) \$26

Cream sauce flavoured with NZ herb, capers, basil, parmesan & olive oil.

## Salads & Burgers

:DASH Caesar (NF, CGF) \$18      Buttermilk Chi-ken Burger (NF) \$24

Baby cos, shaved parmesan, anchovies, bacon crumble, housemade Caesar dressing, garlic herb focaccia.  
Add: Grilled chicken +\$4  
Add: Free range poached egg +\$4

Overnight marinated free range chicken thigh, house slaw, pickles, spicy mayo in a brioche bun with "Balle Farm" shoestring fries & aioli.

"First Light" Wagyu Burger (NF, CGF) \$28

180g Wagyu pattie, slice cheese, pickles, tomato, home made burger sauce in a brioche bun with Mr. Chips shoestring fries & aioli.  
Add: Free range fried egg +\$4

## Sides

"Balle Farm" shoestring fries with aioli (CGF, V, CVG) \$10

"Mr. Chips" kumara fries with aioli (CGF, V, CVG) \$10

Potato wedges with sour cream / sweet chilli sauce (NF, VG) \$12

Charred broccolini, gremolata, pepitas (NF, NGA, CDF) \$12

Garden herb salad, balsamic, olive oil (V, VG, DF, NF) \$12

## To Finish

"Kapiti" Sundae (V, CNF, GR) \$15      Apple Tart (V, NF) \$18

Trio of Kapiti ice cream, chocolate sauce, freeze dried raspberries.  
Kindly inquire with your server about today's featured flavor.

Freeze dried raspberries, NZ honey & fig ice cream.

Sticky Toffee Pudding (V) \$18      NZ Cheese Board (VG, NF, CGF) \$28

"Kapiti" Vanilla ice cream, fresh seasonal fruit.

Locally sourced cheese with pickles, seasonal fruit, quince jelly & assorted crackers.