

IN ROOM MENU

FROM 4PM - 10PM

	FLAT BREAD		SMALL & LARGE BITES		SIDES	
	MISO MUSHROOM VICVE Spinach, Garlic, Mozzarella	\$12	STEAMED CABBAGE GF DF VG The duo of tofu, vermicelli puff, toasted sesame and kimchi aioli	\$18	CHARRED BROCCOLINI VICDFICNF With seaweed and lemon butter and crushed peanuts	\$12
	SOY BEEF NF DF Onions and Raglan's Coconut Yoghurt	\$14	BEEF TATAKI DF GF NF Nam jim, horopito, crispy garlic, golden onion relish and fresh herbs	\$20	BALLE FARM AGARIA FRIES VICVGINF With aioli	\$10
	SESAME CHICKEN NF Spiced Nori, Gherkins, Garlic Oil	\$14	TOGARASHI CHICKEN NFIDF Crispy fried chicken, chilli mayonnaise, sweet gherkins,	\$18	BALLE FARM KUMARA FRIES V CVG NF With truffle salt and aioli	\$10
	PROSCIUTTO NF	\$14	FRESH CATCH OF THE DAY NF GF Black rice risotto, edamame, yoghurt and thyme cracker and miso butter	\$39	SHANGHAI CABBAGE V GF NF CDF With soy and ginger	\$12
	Roquette, Feta	itte, Feta		,	CARROTS V NF GF CDF With togarashi and crema	\$14
			CURRY & RICE NF GF DF Thai chicken curry served with jasmine rice	\$22	TRUFFLE MASH GRATIN GFINFIV	\$12
			FISH & CHIPS NF CDF Comes with a lemon wedge & aioli	\$16	FRESH ROQUETTE LEAVES GF NF CDF V CVG With feta and cranberry	\$10
			STEAK & CHIPS NF GF Grilled steak served with Balle Farm agria fries and gravy	\$40	DESSERT	
					OAK AND VINE'S SIGNATURE BEBIC NF Coconut and fennel crumb, orange mascarpone mousse, honeycomb tuile and fresh thyme	\$20
					SAFFRON & PEAR TART Home-made pear tart, macadamia and malt crumb with Kapiti Vanilla ice cream	\$16
					TRIO OF KAPITI ICE CREAMS VICNF Toasted hazelnuts, miso caramel and freeze-dried raspberries	\$14
					SELECTION OF KAPITI CHEESE VINFICGF Baby kikorangi, aged cheddar pakari (2 years aged) and kanuka smoked havarti. Served with fruit jelly, honeycomb,	\$28

pickles, cheese crackers, pretzels and grilled sourdough



24 HOUR MENU

HAM & CHEESE		CURRY & RICE GFIDFINF	\$22	TRIO OF KAPITI	
TOASTIE NF	\$15	Thai chicken curry served		ICE CREAMS VICHE	\$18
Served with potato crisps		with jasmine rice		Toasted hazelnuts, miso caramel and freeze-dried raspberries	
and tomato sauce	d tomato sauce	FRESH ROQUETTE	ROQUETTE		
BITNE	\$16	LEAVES VINFICDE	\$18		

Served with feta

and cranberries

Toasted sandwich with bacon,

lettuce, tomato, potato crisps

and tomato sauce