



## BAR MENU

FROM 4PM - 9.30PM

### FLAT BREAD

\$14

**BEEF & CARAMELISED ONIONS** NF|CDF

**HOROPITO RUBBED CHICKEN** NF|CDF

Gherkin, capsicum and onion

**MOZZARELLA** NF|V

Mushroom and parmesan

### ENTRÉE

**BONE MARROW** NF|CDF|CGF \$24

Onion & capsicum relish and Brezelmania sourdough

**FLAMED KING SALMON** NF|CDF|GF \$24

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

**LIVER PARFAIT OF THE DAY** NF|CGF \$16

Cornichons, mustard, green peppercorns and Brezelmania sourdough

**CAULIFLOWER**

**THREE WAYS** CNF|GF|V|VG \$15

Pickled, puréed & grilled with almonds, raisins and chimichurri

### SIDES

**BUTTER TOSSED GAI LARN** GF|CDF|NF|V \$12

**GREEN BEANS & BEARNAISE** CGF|CDF|NF \$10

**MAKIKIHI SKIN ON FRIES** NF|CDF \$10

Aioli, tomato sauce

**KUMARA FRIES** V|NF|CDF \$10

Aioli, tomato sauce

**BROCCOLINI** V|CNF|CDF \$12

Balsamic, almonds

**MARKET GREENS** V|NF|DF \$8

Cranberries, balsamic

### DESSERT

**HOMEMADE CHEESECAKE** V|CNF \$16

Almond brittle, house sorbet

**SAFFRON CRÈME BRÛLÉE** V|CNF \$15

Crème fraîche and black doris plum ice cream, tuile

**APPLE TART** V|CNF \$15

Macadamia, Kapiti vanilla ice cream

**KAPITI ICE CREAM TRIO** GF|CNF|V \$15

Caramel sauce, hazelnuts

**CHEESE BOARD** NF|CGF|V \$26

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

*Please let our staff know of any 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*