

# Dinner



Available  
5.30pm - 9.30pm

## ENTRÉES

<b>Ciabatta Bread</b> v	16
Garlic ciabatta bread and balsamic reduction	
<b>Soup of the Day</b>	19
Served with ciabatta bread and butter	
<b>Falafel</b> v, df, vgn, gf	20
Spiced pumpkin falafel, beetroot hummus, charred cauliflower and pine nuts	
<b>Halloumi</b> v, gf	22
Zany Zeus seared halloumi, orange, kale, radicchio, olives, hazelnuts, hot honey with balsamic reduction	
<b>Prawns</b> gf*	28
Char-grilled tamarind prawns, Thai pineapple salad and fried shallots	
<b>Gravlax</b> gf*	28
Beetroot-cured Mt Cook salmon, yuzu-shaved cabbage slaw, battered oyster, miso aioli and kizami nori	

## SIDES v

Garden salad, Creamy potato mash, French fries, Steamed vegetables	13 each
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## DESSERTS

<b>Burnt Basque Cheesecake</b> gf	19
Chocolate sauce, pistachio and rose strawberries	
<b>Honey Lamington Mousse Cake</b>	19
Honey mousse and honeycomb tuile	
<b>Ice Cream</b> v, gf*	16
Pecan butterscotch ice cream and pecan chocolate sandies	
<b>Kapiti Cheese</b> v, gf*	38
Kikorangi triple cream blue, Akatea brie, Pakari aged cheddar, crackers, fresh grapes, quince jelly and nuts	

## MAINS

<b>Risotto</b> v, gf, df*, vgn*	34
Spanish-style risotto, picked fennel, black garlic tapenade and parmesan crisps	
<b>Pasta</b> v	32
Tagliatelle pasta, mushroom truffle sauce, kale, cherry tomato soffritto and shaved parmesan Add B&B free-range chicken for \$10	
<b>Salmon</b> gf*	45
Mt Cook salmon fillet, furikake fried rice, edamame pesto, umeboshi and black pepper caramel fish sauce	
<b>Pork</b> gf	42
Free-range jerk pork belly, smoked pumpkin purée apple-braised red cabbage and hibiscus salsa macha	
<b>Fish 'n' Chips</b> gf*	35
Beer battered or butter pan-fried fish fillets, fries, garden salad and tartar sauce	
<b>Curry Bowl</b> gf, df	35
Chicken rendang, broccoli florets and jasmine rice	
<b>Lamb</b> gf	45
Tuscan Lumina lamb cutlets, chimichurri crispy potatoes, romesco sauce and rosemary jus	
<b>Burger</b> v*	34
AngusPure beef patty, smoked streaky bacon, cheddar cheese, cos lettuce, pickled onion, ketchup mayo, seeded brioche bun and fries *Vegetarian patty is available on request to replace beef patty	
<b>Grass-fed AngusPure Striploin Steak (220gms)</b> gf*	55
Served with rocket salad, steak fries and your choice of merlot jus or chimichurri	

Please advise our friendly staff of any allergies or dietary requirements  
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (\*)  
Gluten-free dishes may contain traces of gluten