

# Entrees

PIZZA BREADS	
Garlic & fresh herbs /sweet onion & mozzarella/red herb pesto & parmesan	5.5
WOOD FIRED CIABATTA	9.5
New Zealand Mahana extra virgin olive oil	
SOUP OF THE DAY (Waiter will advise)	11.5
CHARCUTERIE PLATE	15.5
Prosciutto, forest ham, salami, chicken liver pate, pickles, fresh loaf	
SALT AND PEPPER SQUID	15.5
Star anise aioli, fresh lime	
ANGUS EYE FILLET CARPACCIO	17.5
Marlborough sea salt, shaved parmesan, watercress, anchovy mayonnaise	
SEARED MARINATED LAMB FILLET	17.5
Spiced eggplant salad, coriander yoghurt, cumin oil	
BUFFALO MOZZARELLA	17.5
Vine tomato salad, fresh basil, extra virgin olive oil	
RAW MARINATED KINGFISH	18.5
Avocado, Sicilian vinaigrette, ruby chard	
FRESHLY SHUCKED CLEVEDON ROCK OYSTERS	Dozen 32 / ½ Dozen 19
Chardonnay vinegar & warm loaf - <b>on availability</b>	
SMOKED CHICKEN SALAD	19.5
Avocado, crispy noodles, red onion, curry mango vinaigrette	
GPK STYLE CAESAR SALAD	19.5 / with chicken 23.5
Cos leaves, soft poached egg, pancetta, olives, anchovies, parmesan dressing	
GPK SELECTION	24.5
Fresh fish sashimi style, fresh oysters, prawn tempura, Asian salad, dipping sauce	

# Pasta

SPAGHETTI	16.5
Capers, fresh chilli and basil, shaved Parmigiano	
SPAGHETTI BOLOGNAISE	18.5
Lean mince, rich tomato sauce, shaved parmesan	
GREEN PEA & BABY LEEK RISOTTO	22.5
Snow pea feathers and parmigiano reggiano	
SPINACH AND RICOTTA GNOCCHI	25.5
Cherry tomato, olives, fresh basil & parmigiano reggiano	
FETTUCINE CARBONARA	25.5
Bacon, mushrooms, white wine, herbs, garlic cream sauce	
LEMON INFUSED LINGUINE	28
Saltwater prawns, semi roasted tomatoes, chilli, roquette	

20% surcharge applies on public holidays; GST included, Gratuity excluded,  
One payment per table, regrettably we do not accept cheques

# Mains

GPK CHICKEN BURGER Avocado, tomato, grilled pancetta, salad leaves, mustard mayonnaise & NZ fries	22
OVEN ROASTED FREE RANGE CHICKEN Italian bacon, broad beans, chard, herbed mascarpone	29.5
CRACKLING, TWICE-COOKED PORK BELLY Honey roasted kumara, apple chutney & cider jus	32.5
DEEP SEA HAPUKA FILLET Southern clams, fennel and snow peas, citrus nage	33.5
OVEN ROASTED RACK OF LAMB Tabbouli, grilled Spanish onion, eggplant	34
TWICE COOKED HALF DUCK Parsnip puree, pomegranate glaze, baby beets	36.5
ANGUS 250G SIRLOIN STEAK Lyonnais potatoes with onion & mushrooms served with a mustard sauce	37.5
FISH OF THE DAY Waiter will advise	Market Price



## From the Grill

*All GPK beef cuts are graded high quality and certified  
2009, 2010, 2011 & 2012 Hallmark of Excellence Awards ★★★★★*

NORTH ISLAND ANGUS PURE GRASS FED PRIME STEAK – AGED 21 DAYS	
Eye Fillet 200g	32
Eye Fillet 350g	48
Rib Eye on the bone 500g	58
CANTERBURY WAKANUI BLUE 90 DAY GRAIN FED – AGED 21 DAYS	
Sirloin 250g	32
Scotch 250g	32
Rump 350g	40
FIRST LIGHT HAWKES BAY FULL BLOOD WAGYU – AGED 30 DAYS	
Sirloin 200g	57
Scotch 250g	61
GRILL SAUCES - Béarnaise/Forest Mushroom & Thyme/Tarragon butter/Green peppercorn/ Mustard cream	
CONDIMENTS TO SHARE -Mustards, horseradish cream, GPK BBQ sauce	

### Side Dishes

NZ fries	6.5	Spaghetti, olive oil & fresh basil	7.5
Creamed fresh spinach	9.5	Green leaves salad & balsamic dressing	7.5
Sautéed forest mushrooms	7.5	Roquette, pear & Parmigiano salad	9
Baby cos & honey mustard	8.5	Potato and porcini gratin	9.9
Truffle potato mash	8.5	Green beans & toasted almond butter	8.5



# Wood Fired Pizzas

## Traditional Base

PACIFIC	23.9
Honey cured ham, fresh pineapple, tomato salsa, wood-fired red onions & fresh herbs	
MOROCCAN	23.9
Seared spiced lamb, Moroccan salsa, red onion, harissa & fresh mint	
TERIYAKI	24.9
Marinated chicken with spring onions & roasted capsicums, chilli oil, topped with sesame seeds & chives	
COUNTRY	24.9
Italian bacon with rosemary & garlic wood-fired roasted potatoes on caramelised onions with herb sour cream & chives	
AKAROA	24.9
Smoked salmon, avocado, capers, semi dried tomato, parmesan & roquette salad	
BOMBAY	24.9
Marinated chicken in Indian spices with red onions, cashews, banana, yoghurt, coriander & mango chutney	
BBQ PRAWNS	24.9
Spicy barbequed prawns with shallots, wood-fired red capsicum & sesame seeds	
GREEK	24.9
Spinach, feta, wood-fired tomatoes, mushrooms, olives, red herb pesto & olive oil	
MEDITERRANEAN	24.9
Seared octopus & calamari, roasted eggplant, anchovies, olives, wood-fired shallots, garlic & tomato, lemon & parsley oil	

## Thin Base

MARGHERITA	22.9
Fresh mozzarella, tomato, basil, extra virgin olive oil & shaved parmesan	
PESCIA	22.9
Sautéed calamari, tomato, mozzarella, capers, roquette leaves, shaved parmesan, fresh parsley drizzled with aioli	
WOODHILL	23.9
Oven roasted field and button mushrooms, blue cheese, fresh thyme & pecorino	
SICILIAN	23.9
Traditional pepperoni, red onions, tomato, mozzarella, capers, anchovies & chilli oil	
ALGIERS	23.9
Spicy lamb sausage, roast pumpkin, tomato, capsicum jam & fresh mint	
CAESAR	23.9
Oven roasted chicken, sweet onion, olives, anchovies, egg, baby cos & shaved parmesan	
VEGE	23.9
Goats cheese, roasted tomato, eggplant, courgettes, artichokes, olives, basil & colonna oil	
ROMANO	24.9
Parma ham, goats cheese, red onion relish, roquette and walnut pesto & fresh watercress	
TUSCANY	24.9
Hot smoked house bacon, wood fired tomato, olives, bocconcini & fresh basil pesto	
MUSCOVY	25.9
Wood fired duck, red onion, roast kumara, Kikorangi blue, rosemary oil & roquette & pear salad	
SPANISH	25.9
Chilli prawns, squid, chorizo, red onion, roast tomato, eggplant, anchovies, oregano & chilli oil	



### **EXPRESS LUNCH**

#### **2 Courses including a glass of wine for only \$29.50**

*Imprint Sauvignon Blanc, Chardonnay or Cabernet Merlot  
In and out within the hour!*

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#### **ENTREES**

Roasted kumara, stilton soup and cream

Or

Pressed chicken liver pate, condiments, herb salad, fresh baguette

Or

Seared calamari, lemon cream, cress, caper aioli

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#### **MAINS**

Braised lamb ribs navarin style, autumn vegetables

Or

Steamed fish curry, crispy shallots, scented jasmine rice

Or

Oven baked chicken, creamy leek, mushrooms and tarragon pie

Or

B.L.T pizza of bacon, tomato and mozzarella, topped with baby cos and house mayonnaise

#### **2 Courses including a glass of wine for only \$37.50**

*Imprint Sauvignon Blanc, Chardonnay or Cabernet Merlot*

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#### **ENTREES**

Crispy soft shell crab taco, aioli, soy and sesame

Or

Chicken and lemon terrine, horseradish mayonnaise, grilled bread

Or

Seared rare tuna, tempura prawns, wasabi mayonnaise, sesame dressing

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#### **MAINS**

Grain fed Angus Sirloin, root vegetable pave, steamed broccolini, green peppercorn cognac sauce

Or

Fresh snapper fillet, crisp lemon risotto cake, rocket leaves, citrus dressing

Or

Oven braised lamb shank with prunes, Madeira jus with soft whipped polenta

Or

Thin base wood fired marinara pizza of prawns, squid, scallops and white fish, topped with wild rocket, fresh herbs and aioli

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#### **ADD A DELICIOUS EXPRESS DESSERT FOR \$6**

Warm chocolate fondant with mocha ice cream

Or

Vanilla bean crème caramel