

TAPAS / STARTERS 4PM TILL LATE

HOT BREAD PLATTER Trio of breads & dips	\$12
GARLIC CIABATTA Ciabatta bread smothered with garlic butter	\$8
BRUSCHETTA X 2 Toasted ciabatta, tomato, shaved parmesan, fresh basil, olive oil	\$11
BASIL MEAT BALLS X 6 Tomato basil cream sauce, shaved parmesan, crispy breads	\$16
CARPACCIO Raw beef, capers, shaved parmesan, horseradish cream, German rye	\$15
SALT & PEPPER CALAMARI Wild rocket, chilli & lime aioli	\$11
SLIDER PLATTER Fresh fish, cress & lime hollandaise Pork fillet, wild rocket & apple sauce Cajun chicken, slaw & spiced apricot sauce	\$20
SEAFOOD PLATTER FOR TWO Oysters, king prawns, garlic mussels, gojyons of battered fish smoked salmon rosettes	\$36
ANTIPASTO PLATTER FOR TWO Cured meats, cheeses, pickled vegetables, breads, beetroot chutney	\$36
CLEVEDON OYSTER PLATTER In the shell, on sea ice	1/2 dozen \$25 1 dozen \$45
KAPITI CHEESE PLATTER Kikorangi blue, creamy brie, aged cheddar, dried fruit, nuts, crackers	per person \$15
BEER BATTERED FRIES Roasted garlic aioli	\$8.5

LUNCH 12PM TILL 4PM

HOT BREAD PLATTER Trio of breads & dips	\$12
GARLIC CIABATTA Ciabatta bread smothered with garlic butter	\$8
BRUSCHETTA X 2 Toasted ciabatta, tomato, shaved parmesan, fresh basil, olive oil	\$11
BASIL MEATBALL LINGUINI Rich basil tomato cream sauce, linguini pasta	\$20
SLIDER PLATTER Fresh fish, cress & lime hollandaise Pork fillet, wild rocket & apple sauce Cajun chicken, slaw & spiced apricot sauce	\$20
OPEN STEAK SANDWICH Prime beef, béarnaise, red onion marmalade, brie, beer battered fries	\$18
SMOKED CHICKEN SALAD Manuka smoked chicken breast, mixed salad, tomato, red onion avocado & garlic dressing	\$18
TEMPURA BATTERED FISH & CHIPS Fish of the day, beer battered fries, red chili slaw	\$17

MAINS 4PM TILL LATE

BAKED FISH OF THE DAY Fresh fish fillets, sautéed potatoes caper & tomato wild rocket salad, lime hollandaise	\$29
CRAB & LOBSTER TORTELLINI Chardonnay cream sauce, vegetable julienne	\$30
PORK FILLET SIZZLE PLATTER Char sui glazed, ginger sautéed vegetables	\$29
RIB EYE (300gm) Garlic crushed potatoes, béarnaise, jus, red onion marmalade	\$36
CHICKEN SALTIMBOCCA Prosciutto, sage, white wine cream, herb potatoes, green beans	\$30
PESTO LAMB CUTLETS Creamed basil pesto, thyme polenta cake, watercress sprouts	\$31
VEGETARIAN DISH Please ask about today's special	\$28

STONEGRILL 4PM TILL LATE

Heat retaining volcanic rock sears in all the juices & nutrients for a tastier healthier meal option

SELECT YOUR MEATS

CUSTOM GRILL Your choice of two, three or four 100gm selections chicken breast, beef rump, lamb rump, pork fillet	2 x \$25 3 x \$28 4 x \$31
BUTCHERS CUT (100gm) Aged prime rump, beef jus, béarnaise	\$32
PRIME BEEF (250gm) NZ beef, beef jus, béarnaise	\$26
LAMB RUMP (200gm) Tender New Zealand lamb rump, port wine jus	\$28
CHICKEN BREAST (200gm) Corn fed free range chicken, jus	\$25
PORK FILLET (200gm) Fully trimmed & fat free, apple sauce	\$26
SEAFOOD GRILL Game fish fillet 50gm, 1/2 shell mussels x2, king prawn & chorizo skewers x2	\$30
ADD SEAFOODS Prawn & chorizo skewers x2 Clevedon oysters on the half shell x3 Half shell mussels x1	\$16 \$10 \$9

ALL MAINS are served with your choice of either
Beer battered fries, garlic sautéed potatoes or chilled potato salad
PLUS the option of
Ice burg lettuce wedge & tomato, kewpie mayonnaise
Mixed green salad, avocado garlic dressing
Today's vegetables, please ask wait staff



EXTRA SAUCE AVAILABLE
Spiced apricot, lime hollandaise
Béarnaise, chili plum sauce

\$2

SIDES

Tossed salad, avocado & garlic dressing	\$8.5
Red chili slaw, sweet thai chili dressing	\$8.5
Today's vegetables, please ask wait staff	\$8.5
Beer battered fries, roasted garlic aioli	\$8.5
Chilled potato salad	\$8.5

DESSERTS

APPLE & BERRY CRUMBLE Toasted muesli top, crème anglaise sauce	\$12
TIRAMISU Mascarpone layered coffee sponge	\$12
PEAR & RICOTTA CHEESE CAKE Vanilla bean ice cream	\$12
CHOCOLATE & HAZELNUT GELATO Whipped cream topping	\$12
KAPITI VANILLA BEAN ICE CREAM	\$7
KAPITI CHEESE PLATTER Kikorangi blue, creamy brie, aged cheddar, dried fruit, nuts, crackers	per person \$15

LIQUEUR COFFEES

IRISH COFFEE Classic white coffee with a blend of whiskey	\$9
FRENCH COFFEE Long white coffee with cointreau	\$9
CALYPSO A blended vanilla and coffee liqueur	\$9
BAR SPECIAL A late night blend of irish cream and kahlua	\$9