

Entrees

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| 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 | |
| TENDER SPICED SQUID | 15.5 |
| Piquant roast garlic aioli, fresh lime and watercress | |
| PEPPERED WILD VENISON FILLET | 17.5 |
| Artichoke puree & chips, spiced plum jam, herb salad | |
| ANGUS EYE FILLET CARPACCIO | 17.5 |
| Marlborough sea salt, shaved parmesan, watercress, anchovy mayonnaise, Paul holmes olive oil | |
| CLEVEDON ROCK OYSTERS | ½ Doz 19 / Doz 32 |
| Freshly shucked to order, chardonnay vinegar & warm loaf | |
| SEARED NZ SCALLOPS | 19 |
| Roasted marabel, pancetta crumbs, ruby chard, citrus | |
| 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

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| SPAGHETTI | 16.5 |
| Capers, fresh chilli and basil, shaved Parmigiano | |
| SPAGHETTI BOLOGNAISE | 18.5 |
| Lean mince, rich tomato sauce, shaved parmesan | |
| SMOKED HAM AND GREEN PEA RISOTTO | 22.5 |
| Wild roquette, parmesan | |
| HANDMADE GNOCCHI | 25.5 |
| Sautéed prawns, chorizo, capers, sage butter | |
| 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

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| GPK CHICKEN BURGER | 22 |
| Avocado, tomato, grilled pancetta, salad leaves, mustard mayonnaise & NZ fries | |
| OVEN ROASTED FREE RANGE CHICKEN | 29.5 |
| Pearl barley sauté, radicchio, peas and parsley | |
| CRACKLING, TWICE-COOKED PORK BELLY | 32.5 |
| Honey roasted kumara, apple chutney & cider jus | |
| BRAISED LAMB SHANK | 1 Shank 27 / 2 Shanks 34 |
| Smoked bacon and white bean ragout, fresh spinach, parsley | |
| SOUTH PACIFIC TUNA | 33.5 |
| Lime & lemongrass, coconut rice, chilli prawns, mango salsa | |
| TWICE COOKED HALF DUCK | 36.5 |
| Parsnip puree, pomegranate glaze, baby beets | |
| ANGUS 250G SIRLOIN STEAK | 37.5 |
| Lyonnais potatoes with onion & mushrooms served with a mustard sauce | |
| FISH OF THE DAY | Market Price |
| Waiter will advise | |



From the Grill

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

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| 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 250g | 30 |
| 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/ English Mustard

CONDIMENTS TO SHARE -Mustards, horseradish cream, GPK BBQ sauce

Side Dishes

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| 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

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| 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 & rocket 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

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| MARGHERITA | 22.9 |
| Fresh mozzarella, tomato, basil, extra virgin olive oil & shaved parmesan | |
| PESCIA | 22.9 |
| Sautéed calamari, tomato, mozzarella, capers, rocket 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, rocket 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 & rocket & pear salad | |
| SPANISH | 25.9 |



EXPRESS LUNCH

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

Imprint Sauvignon Blanc, Chardonnay or Cabernet Shiraz

In and out within the hour!

ENTREES

Asian spiced roasted pumpkin soup

Or

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

Or

Caesar salad with cos leaves, pancetta, olives, anchovies, parmesan dressing

MAINS

Aged rump steak, french fries, béarnaise sauce

Or

Thai red chicken curry, jasmine rice, coriander and lime

Or

Crispy skinned snapper fillet, potato and pumpkin lasagne, pea and almond emulsion

Or

Pescia pizza; sautéed calamari, tomato, mozzarella, capers, rocket, shaved parmesan, aioli

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

Imprint Sauvignon Blanc, Chardonnay or Cabernet Shiraz

ENTREES

Ginger beef tataki with lemon soy, micro greens

Or

Grilled calamari with chilli, garlic, wild rocket, lemon, cress and aioli

Or

Salad of baby beetroot, spiced walnuts, blue cheese, fig vincotto, celery salt grissini

MAINS

Wakanui Blue sirloin, lyonnaise potatoes, wilted greens, mustard sauce

Or

Ravioli of roasted chicken, parmesan and sage with broad beans, pancetta, brown butter

Or

Seared tuna nicoise style with potato, egg, tomato, red onion, green beans, olives, roasted capers and aioli

Or

Spanish pizza: chilli prawns, squid, chorizo, red onion, roast tomato, eggplant, anchovies, oregano, chilli oil

