



Small Plates:

Pan seared prawns with aioli, fresh coriander, chilli & lime oil.
\$8

Recommended match: Westbrook Riesling \$9

Panko crumbed chicken goujons with mustard & honey dressing.
\$8

Recommended match: Monteith's Crushed Apple Cider \$8.9

Bacon & cheddar arancinis with smoked tomato salsa.
\$6.2

Recommended match: The Red Head Pinot Noir \$9

Spiced mussel & whitefish fritters with roasted garlic mayonnaise.
\$6

Wine match: Stoneleigh Sauvignon Blanc \$9.5

Roasted Portobello mushrooms with crumbled feta, parsley tapenade and crostinis.
\$14.5

Recommended match: Boundary Vineyards Kings Road Pinot Noir \$10

Cumin spiced beef skewers with beetroot relish and sour cream.
\$9

Recommended match: Angove Artist Series Merlot \$8.5

Mixed olives marinated in lemon oil.
\$5.5

Warm bread selection with a trio of dips & spreads.
\$13.5

Garlic bread.
\$4.5

Mains:

Aged beef sirloin served with crispy baby potatoes, onion compote, watercress and walnut salad with truffle oil dressing & red wine jus.
\$32

Recommended match: Angove Artist Series Merlot \$8.5

Roasted chicken supreme on a risotto of braised aubergine & Parma ham, with a smoked portobello mushroom & mascarpone mousse.
\$30

Recommended match: Couper's Shed Chardonnay \$10

Prawn & whitefish ravioli in a coconut & coriander veloute, with roasted pumpkin, baby tomatoes, chilli & lime oil.
\$27.8

Recommended match: Sea Level Pinot Gris \$9.5

Mild spiced braised lamb shanks on saffron crushed agria potatoes,
onions fritters with cucumber & mint dressing.

\$28.5

Recommended match: Monteith's Pilsner \$8.6

Vegetarian mains created weekly with peak produce.

\$23

Home style aged beef sirloin served with hand cut fries, green salad,
a fried egg and red wine pan juices

\$30

Recommended match: Kingston Estate Cabernet Sauvignon \$8.5

Home style fish served beer battered with hand cut fries,
ketchup, tartare sauce and a green salad.

\$28.5

Recommended match: Monteith's Golden Lager

Sides

Green four leaf salad \$6

Seasonal vegetables \$7

Hand-cut Fries \$5

Mash with red wine jus \$7

Desserts

Coconut mousse with lychees, passion fruit pulp, white chocolate crumbs
& mango powder.

\$10

Trio of chocolate...

Baked chocolate torte with Kapiti triple chocolate ice cream,
white chocolate ganache & sour cherry puree.

\$10

Traditional treacle tart served warm
with unsweetened Chantilly cream & sour fig compote.

\$10

Artisan cheese plate with sweet pickled apricots,
falwasser crackers & thyme scented honey.

\$11.4

Kapiti ice cream selection \$2.5 per scoop

Triple chocolate,

Dark plum & crème fraîche,

vanilla bean.

