



**THE RED HEAD**

RESTAURANT & COCKTAIL BAR

## Lunch Menu

Garlic bread with spring onion and mustard seed.	4.5
Soup of the day with grilled sourdough and whipped butter.	12
Beef & Guinness stew with potato mash and sourdough.	13
Pasta of the day made with seasonal ingredients.	15
Bangers & mash with Harrington's pork sausages, green peas and onion gravy.	14.5
Chicken BLT on grilled sourdough with aioli and hand cut fries.	14.5
Bubble & squeak topped with grilled mushrooms and fried eggs. Bacon can be added for an extra \$2.	15
Grilled spiced chicken on mixed salad greens with citrus segments, tomatoes and cucumber mint dressing.	15
Molly's breakfast with fried eggs, toast, grilled tomato, mushrooms, bacon, sausage, baked beans and a hash brown.	15
Beer battered fish with hand cut fries, a mixed green salad, tomato ketchup and tartare sauce.	18.5
Molly's beef burger topped with grilled bacon and cheese, beetroot relish, salad greens, tomato, and aioli in a chilli corn bun, served with hand cut fries.	18
Mixed platter for two of pork rillette, cured meats and marinated olives served with condiments and grilled sourdough.	27
Spiced fries with ketchup and aioli.	9.5
Seasoned potato wedges with smoked tomato salsa and sour cream.	10.5



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## Desserts

Coconut mousse  
with lychees,  
passionfruit pulp,  
white chocolate crumbs  
and mango powder.

10

Trio of chocolate...  
Baked chocolate torte with  
Kapiti triple chocolate ice cream,  
white chocolate ganache  
and sour cherry puree.

10

Traditional treacle tart  
served warm with  
unsweetened chantilly cream  
and sour fig compote.

10

Double cream brie  
with sweet pickled apricots,  
falwasser crackers and  
thyme scented honey.

11.5

Kapiti ice cream selection  
vanilla bean,  
Triple chocolate,  
Dark plum and crème fraîche.

2.5 per scoop