

# MENU



## TO START

- Jimmy Cook's Garlic Bread**  13  
*Drizzled with balsamic glaze*
- Add topping \$4**  
*Grilled cheese & Caramelized onion*
- Soup of the Day** 14  
*Served with Ciabatta garlic bread*
- Chicken N' Vege Dumplings** 16  
*Served with a soy, sesame, ginger, garlic sauce and petite salad*
- Bruschetta**  18  
*Topped with basil pesto, cherry tomato & feta cheese finished with balsamic glaze*
- Chimichurri Prawns**  20  
*Served on a bed of petite salad & lemon*

## MAINS

- Cajun Chicken Salad** 32  
*Pan-fried Cajun spiced chicken breast, served on a bed of seasonal salad, cherry tomatoes, house dressing & crispy noodles*
- New Zealand Beef Cheek**  49  
*Slow-cooked beef cheek in red wine sauce served with Garlic potato mash, seasonal veggie & Jus*
- Angus Beef Burger** 35  
*Served in a toasted brioche bun, with lettuce, tomato, cheese, aioli, BBQ sauce, bacon & onion rings with fries & tomato sauce*
- St. Louis Chicken Burger** 32  
*Grilled Cajun chicken in a toasted brioche bun, with creamy Mushroom, fried egg, red onion & lettuce with fries & tomato sauce*
- Fish of the Day** 37  
*Served with fries & a fresh garden salad with tartare sauce & tomato Sauce*
- Tofu Stir Fry**   28  
*Asian mixed vegetables & tofu with teriyaki sauce served with basmati rice*

- Black Bean Burger**   28  
*Served on toasted vegan brioche bun, lettuce, tomato & caramelized onion with fries & tomato sauce*

## FROM THE GRILL

- Scotch Fillet Steak 220g** 44
- Eye Fillet Steak 200g** 49

*\*Can be*  

*All Grills are served with  
Your choice of*

**A Garden Salad or Seasonal Vegetables**  
*Plus one Potato dish and one Sauce*

- | Potatoes        | Sauces          |
|-----------------|-----------------|
| ➤ Confit Potato | ➤ Beef jus      |
| ➤ Fries         | ➤ Hollandaise   |
| ➤ Potato Mash   | ➤ Garlic Butter |
| ➤ Kumara Fries  | ➤ Mushroom      |
- \*Extra sauce \$1*

## SIDES

- Crispy Fries** 10
- Garden Fresh Salad** 6
- Vegetables of the Day** 8
- Onion Rings** 6
- Potato Mash** 8

## TO FINISH

- Kapiti Solo Ice Cream** 16  
*Choice of Vanilla Bean or Black Doris Plum served with Wafer & Chocolate Sauce*
- Chocolate Torte**  16  
*Served with raspberry coulis & Vanilla ice cream.*
- Berry Panna Cotta**  18  
*Served with homemade mixed berry sauce & Black Doris Plum ice cream*
- Lemon Curd Tart** 18  
*Topped with citrus lemon curd, Rhubarb & mixed berry compote served with vanilla biscuit crumbs.*

*\*If you Have any dietary requirement or question please don't hesitate to ask one of our Friendly Staff member.*



Vegetarian



Vegan Friendly



Gluten Free



Lactose Free