

## SNACKS, STARTERS & SHARING

<b>Bowl of Beer Battered Fries</b> with Aioli	\$8.00
<b>Bowl of Shoestring Fries</b> with Aioli	\$8.00
<b>Breads &amp; Dips</b> – Freshly baked with a selection of daily dips & spreads	\$15.00
<b>Antipasto Platters</b> – Chef's Selection of Deli Meats, Specialty Cheeses, Condiments, Pickles, Breads, Crackers & Preserves	For 2 \$30.00 For 4 \$50.00
<b>Sweet Chilli &amp; Coconut Steamed Mussels (In Shell)</b> with Toasted Ciabatta	1/2doz \$12.00 1Doz \$20.00
<b>Soup of the Day</b> – See our Specials Board	

## GOURMET PIZZA RANGE

Freshly made to order, Stone baked with our own Dough & House Made Tomato Base Sauce – Gluten Free Base available on request (\$3.00 surcharge)

<b>Cheesy Garlic Pizza Bread</b> Olive oil, Garlic, Mozzarella & Parmesan (add Anchovy \$3.00)	\$16.00
<b>Pizza Margherita</b> Mozzarella, Fresh Tomato & Basil	\$18.00
<b>Classic Hawaiian</b> Tomato Sauce, Mozzarella, Manuka Smoked Ham, Pineapple	\$18.00
<b>Double Bridges</b> BBQ Sauce, Mozzarella, Roasted Chicken Breast, Bacon, Red Onions, Feta with BBQ Drizzle	\$20.00
<b>Apricot OR Cranberry Chicken</b> Roasted Chicken Breast with Mozzarella, Cashews & Camembert on an Apricot or Cranberry Base Sauce	\$20.00
<b>Maui</b> Pulled BBQ Pork, with Bacon, Pineapple, Mozzarella, Jalapeno & Fresh Coriander	\$20.00
<b>Spicy Italiano</b> Tomato Sauce, Mozzarella, Pepperoni Salami, Chorizo, Ham, Mushroom, Red Peppers Onions, Olives, Feta & Chilli Flakes	\$20.00
<b>Garden Pizza</b> Tomato Sauce, Mozzarella, Spinach, Roast Pumpkin, Mushroom, Red Peppers, Onions with Feta & Pinenuts – Aioli Swirl	\$20.00
<b>Chipotle Chicken</b> Chipotle Mayo, Roasted Chicken, Chorizo, Camembert, Mushroom with Mozzarella & Red Onion and an Aioli Swirl	\$20.00
<b>Deluxe – Wingate Salmon</b> Slices of Salmon Fillet with Spinach, Cream Cheese & Capers on top of Aioli & Mozzarella, Finished with a Hollandaise Swirl	\$25.00
<b>Deluxe – Tararua BBQ Meats</b> Strips of Seared Sirloin Steak with Salami, Ham, Bacon, Chicken Breast, Red Onions on BBQ Base Sauce with Mozzarella & More BBQ sauce drizzled on top.	\$25.00
<b>Deluxe – The Coast</b> Aioli, Mozzarella, Fish, Prawns, Calamari & Salmon & Red Onion	\$25.00

## PASTA

All pastas are made with fresh Egg Fettuccine – Vegetarian Available

**Beef, Mushroom & Creamy Blue Cheese Fettuccine** **\$26.00**  
Strips of Beef with Field Mushrooms, Caramelised Onion & Walnut in a Decadent Creamy Blue Cheese Sauce with Parmesan & Truffle Infused Olive Oil  
(Light size available \$18.00)

**Pesto Chicken & Green Vegetable Fettuccine** **\$25.00**  
Roasted Chicken Breast with Spinach, Baby Peas, Broccoli & Zucchini in a Creamy Basil Pesto Sauce with Parmesan & Pinenuts  
(Light size available \$18.00)

## HOT BOWLS

Tasty Bowls of Healthy Goodness (GF) (Vegetarian & Vegan Available)

**Hot Beef** **\$22.00**  
Strips of Seared Beef with Sauteed Vegetables & Cashews in Sweet Chilli & Soy, served on Sticky Rice with Garden Mix Salad & Sesame Seeds

**Lamb & Kumara** **\$25.00**  
Seared Lamb Strips with Roasted Kumara & Baby Beetroot, Spinach, Green Beans & Feta With a Lemon Basil Dressing & Pinenuts

## GOURMET BRIOCHE BURGER

Meat. Fire. Good. Served with Beer Battered Fries & Aioli

**Chipotle Beef** **\$22.00**  
200g House Made Prime Beef Patty with Caramelised Onion, Streaky Bacon, Cheese Slice, Fresh Tomato, Fried Pickle, Salad & Chipotle Mayo in a 12.5cm Brioche Bun

**BBQ Pulled Pork** **\$22.00**  
Juicy Slow Cooked Pulled Pork in a House Made BBQ Sauce with Streaky Bacon, Cheese, Pickles & Slaw with Aioli in a 12.5cm Brioche Bun

# MAINS

Gluten Free options available

**300gram Sirloin Steak with Fries** **\$34.00**

Cooked to your liking, with Beer Battered Fries, Aioli, Garden Salad with your choice of Sauce:  
(Creamy Mushroom, Herb & Garlic Butter or Creamy Blue Cheese)

**300gram Sirloin Steak with Roasted Gourmet Potatoes** **\$34.00**

Cooked to your liking with Roasted Dijon Potatoes and Seasonal Veges with your choice of Sauce:  
(Creamy Mushroom, Herb & Garlic Butter or Creamy Blue Cheese)

**Stuffed Chicken Filo** **\$29.00**

Cranberry, Pistachio, Brie & Spinach Stuffed Chicken Breast wrapped in Filo Pastry and served  
with Dijon Roasted Baby Potatoes, Seasonal Veges & a Cranberry Pinot Sauce

**Hoisin Braised Pork Belly** **\$29.00**

Slow Cooked Hoisin-Glazed Pork Belly with Garlic Mash, Red Cabbage  
and Seasonal Vegetables

**Dark Ale Braised Lamb Shank** **\$30.00**

With Garlic Mash, Balsamic Red Brussel Sprouts, Green Beans & Mint Oil

**Market Fresh Fish of The Day**

See our Specials Board

# KIDS

All Kids Meals served with a Drink, Fries\* & Ice cream Sundae  
(Coke/Sprite/Zero/OJ/Apple Juice – Choc/Caramel/Strawberry Topping)

**Kids Beef Burger** **\$12.00**

Tomato Sauce, Beef Patty, Cheese – Add Lettuce, Tomato and/or Aioli for Free

**Kids Pizza** **\$12.00**

Kids Size Hawaiian Pizza (Ham, Cheese & Pineapple)

**Kids Pasta (\*no fries)** **\$12.00**

Cheesy Ham or Chicken & Vege

**Crumbed Fish Dippers** **\$12.00**

Panko Crumbed Fish Bites with Aioli or Tomato Dipping Sauce & Side Salad

# SIDES & EXTRAS

Dijon Potatoes \$5.00

Seasonal Veges \$6.00

Pizza Meats \$3.00

Garden Salad \$5.00

Sticky Rice \$4.00

Pizza Cheeses \$3.00

2x Eggs \$5.00

Creamy Mushrooms \$5.00

Pizza Toppings \$2.00

## DESSERTS

### Sweet Treats to Finish

- |   |                |
|---|----------------|
| <b>Sticky Toffee &amp; Walnut Pudding</b><br>With Butterscotch Sauce, & Kapiti Vanilla Ice Cream  | <b>\$12.00</b> |
| <b>Rich Chocolate Torte</b><br>With Berry Coulis, Wafer Stick, Chocolate Mousse & Kapiti Vanilla Ice Cream  | <b>\$12.00</b> |
| <b>Dessert Pizzas! Mini Size</b><br>Spiced Apple Crumble or Banoffee Pie Flavours with Cream, Caramel Sauce<br>& a scoop of Vanilla Ice cream on top. | <b>\$12.00</b> |

